

AUSTRIAN COOKING



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ANN KNOX

AUSTRIAN COOKING

Ann Knox

These recipes come from a cross-roads of Europe. Vienna has been a great capital for two hundred years, but Austria has absorbed the influence of Turks and Hungarians, Italians and Germans, for far longer.

Since the Austrians love food, they have drawn on all these sources, and the result is as delicious as it is varied.

There is something continually surprising about these recipes. The way in which the Austrians use the most homely ingredients in exciting and delightful new dishes will amaze those unacquainted with their cooking.

Here are mouth-watering soups and stews, cakes and pastries, fish and meat dishes. You will learn how the Viennese bake their wonderful bread, and how they serve an authentic Wiener Schnitzel. But in addition to these, which everyone has heard of, there are scores of recipes equally or more delicious.

The quintessence of centuries of expert cooking is in this book, waiting to load your table with enjoyment.

AUSTRIAN COOKING .

Uniform with this volume

FRENCH COOKING

Elizabeth Smart and Agnes Ryan

ITALIAN COOKING

Dorothy Daly

GERMAN COOKING

Nella Whitfield

AUSTRIAN COOKING

Ann Knox

SPRING BOOKS

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Introduction

The Austrians cook in the same way as they dance and make music — light-heartedly, lavishly and enthusiastically. Even in their most economical dishes — and there are many of them — there is gaiety and imagination, a let's-have-a-party feeling that is quite irresistible.

Austria has had a long and chequered career at the cross-roads of Europe. Even the Romans campaigned from Vienna. Innumerable races — the Turks, the Hungarians, the Italians, the Germans — have been in and out of Vienna, and each left behind its legacy of cooking, which the Austrians immediately took and adapted in their own characteristic way. They added their own brilliance and lightness, their own sparkling flavouring to every dish they borrowed, even the great French ones.

When Vienna became a great capital in the seventeenth century, Austrian cooking really began to develop into an art. That was when the famous Viennese pastry began to be made. Food and ideas for cooking were imported from all over the continent, even from distant countries like Poland and Russia, and adapted to appreciative Austrian palates. The beloved sour cream came from the Slavs. The paprika which brightens so many Austrian dishes came from Hungary (Hungary got it from Turkey, and Turkey got it from India). The innumerable noodle dishes came from Italy. But everything, as soon as it reached Austria, became Austrian. The Austrian accent was quickly acquired!

Austrian cooking should appeal particularly to English tastes. It is substantial, not 'fussy', and very nourishing. Although some of the famous cakes and pastries are so wildly extravagant that they can only be used for special occasions (but well worth the extravagance!) most of the others are marvellously economical. The meat dishes, for instance, were ingeniously evolved because the Austrians were loth to kill bulls. They felt that it was extravagant to keep them and have to feed them all that time while they grew up and did no useful work. Therefore they kept only the cows, which had to work hard producing milk and calves, and were killed only when they were old and tough. So these mouth-watering dishes make brilliant use of old or tough or scraggy meat.

The many veal dishes, at which the Viennese are virtuosi, grew from the fact that so many baby bulls were killed. The celebrated Wiener Schnitzel is one result — a dish quite easy to master and very impressive to serve.

The healthy down-to-earth soups, with their noodle and dumping additions, are a brilliant way of supplying good filling food at little cost, or when supplies are scarce. And the sauces are so titillating that they can be like fairy godmothers to plain fish or cold meat.

As for the sour cream used in so many Austrian dishes, once you have got used to it, you will be overcome with remorse for all those past times when you poured sour cream down the sink with a sniff of disgust. A bottle gone sour, instead of being a disaster, will become a precious possession, to be turned into enchantment.

Some of the recipes, especially the more substantial soups, call for many ingredients that you may not have on hand, such as chicken legs, giblets, skin and bone marrow, etc. But your butcher can often supply these quite cheaply. There is no need to rob Sunday's roasting bird! Many delicatessen shops all over the country, and certainly in big cities, sell such things as chicken and goose livers, sauerkraut, pickled cucumbers, dills and sweet gherkins. There are several different kinds of Paprika. When you are buying yours, you should ask for the Hungarian kind, because that is mild and can be used quite freely without overpowering the dish. Try some before you use it, though, because strengths do vary.

You will find many unusual herbs called for, and it is well worth getting to know them. Many of them can be grown in your garden, some of them even in a window-box. Try chervil, chives, fennel, shallots, sorrel, mint, parsley, marjoram, thyme, garlic, bay leaves. Others you may have to buy dry, or order from a herb-farm. There are several of these farms which post fresh herbs to any address all through the year. You'll need basil, capers, juniper, tarragon, and of course caraway seeds. The Austrians adore caraway seeds and have added them to many of their borrowed dishes with characteristic dash. Buy your cinnamon in sticks, and your vanilla in pods if you want the truly subtle flavouring that the Austrians insist on in their sweet dishes.

You probably won't need any special equipment for any of these dishes, as you will have most of the things you will need on hand already. But you may need a larding needle (see the introduction

to the meat section). You must have one or two large and small saucepans with really heavy bases; a double-boiler, or saucepan over which you can put a bowl to steam; chopping boards; sharp knives; a mincer, a grater, a sieve. A mould with a hollow centre isn't *absolutely* necessary, but it does give that gay Austrian look to your puddings, aspics and cakes. The Austrians use a great deal of art in the decoration of their dishes. For the same reason a piper for piping mayonnaise and icing would be a useful addition to your kitchen. You will certainly need lots of cake and bread tins, if you are to try all these tempting recipes. And you will need a deep fat-fryer. It will have lots of exciting new jobs to do!

A typical Austrian meal, especially in the good old days but even to-day, would be far too much for the average English appetite — or capacity! You would begin with soup with noodles or dumplings, and fresh rolls or bread; or hors d'oeuvres, if you hadn't had these as a snack before the meal. Then you would have a fish course with sauce and maybe potatoes; then meat; then chicken; with salad and/or vegetables accompanying each. Then you would finish off with a sweet, and cakes, coffee and liqueurs. There would be different wines throughout the meal. Even though the food is delicious, perhaps even more *because* it is, this seems too much for one meal in England today — not to mention the expense. A better way to use these recipes would be to choose a substantial soup with noodles and dumplings, then a fish, with vegetables such as stuffed tomatoes or turnips, and potato wheels, and a red-and-green salad, then finish with a light sweet like stuffed melons or Vienna Foam, and Viennese coffee.

But you cannot make the acquaintance of Austrian food without catching the spirit of it. You will find yourself improvising in a typically Austrian way. You will find yourself getting inspired ideas for out-of-the-ordinary meals. And it's a pretty sure guess that no matter how conservative your family may be about food, they won't take long to become enthusiasts about Austrian food.

There's something about Austrian cooking that makes food seem more fun!

Some useful Facts and Figures

COMPARISON OF ENGLISH AND AMERICAN WEIGHTS AND MEASURES

English weights and measures have been used throughout this book. In case it is wished to translate these into their American counterparts, the following table gives a comparison:

Liquid Measure

One pint of liquid may be regarded as equal to two American measuring cups for all practical purposes.

3 teaspoonfuls equal 1 tablespoonful.

16 tablespoonfuls equal 1 cup.

ENGLISH	<i>Solid Measure</i>	AMERICAN
1 pound	Butter	2 cups
1 pound	Flour	4 cups
1 pound	Granulated Sugar	2 cups
1 pound	Brown (Moist) Sugar	2 cups
1 pound	Rice	2 cups
1 pound	Chopped Meat (finely packed)	2 cups
1 pound	Lentils or Split Peas	2 cups
1 pound	Coffee (unground)	2 cups
½ ounce	Flour	1 level tbsp
1 ounce	Flour	1 heaped tbsp
1 ounce	Sugar	1 level tbsp
½ ounce	Butter	1 tbsp smoothed off

(Tbsp = tablespoonful)

COOKING TEMPERATURES

Simmering (water)	180° F.
Boiling (water)	212° F.
Very slow oven	250° F.
Slow oven	300° F.
Moderately slow oven	325° F.
Moderate oven	350° F.
Moderately hot oven	375° F.
Hot oven	400° F.
Very hot oven	450°-500° F.

TABLE OF EQUIVALENT OVEN HEATS

(Classified according to the manufacturer)

	Slow	Moderate	Mod. Hot	Hot	Very Hot	
Exact Temperature	250-325	350	375	400	425	450
Cannon (Autimo)	3-4	4-5	5	6	7	8
Parkinson (Adjusto)	3-4	4-5	5	6	7	8
Flavel with Nos.						
Main with Nos.	4	5	6	7	8	9
G.L.C. New Herald						
Radiation (Regulo)	2	3	4	5	6	7
Flavel (Letter)	D-E	F	G	G-H	H-I	I-J
Main (Letter)	C	C-D	D-E	E	E-F	F-G

TABLE OF EQUIVALENT TEMPERATURES

<i>Fahrenheit</i>	<i>Centigrade</i>	<i>Réaumur</i>
212	100.0	80.0
200	93.3	74.6
176	80.0	64.0
167	75.0	60.0
150	65.5	52.4
122	50.0	40.0
100	37.7	30.2
86	30.0	24.0
65	18.3	14.6
32	00.0	00.0

Hors d'oeuvres

The Viennese loved hors d'oeuvres. They served them at any time of the day when guests dropped in. In the morning with coffee or wine, in the afternoon with coffee or tea, in the late evening with wine, beer and coffee. And they weren't just snacks! Many of them are as filling as the main dish of a meal. Try them for light luncheons or suppers, or as excitingly different picnic dishes. They would be very successful served at an evening party when you wanted to feed a lot of guests informally but substantially. With the open sandwiches, of course, you can experiment indefinitely. A typical Austrian hors d'oeuvre always *looked* as delicious as it tasted.

ANCHOVY SHELLS

Sardellen in Muscheln

6 SERVINGS

1/2 lb. butter	2 teaspoons chopped
5 eggs	chives
6 anchovy fillets	6 scallop shells
2 tablespoons grated	1 tablespoon fine
Parmesan cheese	breadcrumbs

Cream the butter and add slowly the yolks of 5 eggs. Mix well, then add the anchovy fillets which have been carefully pounded beforehand. Stir well together. Now stir in the grated Parmesan cheese and the chives. Beat the egg whites until they are frothy, then fold them into the creamed mixture.

Fill the scallop shells with this mixture, sprinkle with breadcrumbs and cook in a hot oven for 10 or 15 minutes.

BOHEMIAN EGGS

Soleier

6 SERVINGS

6 eggs	1 1/2 teaspoons
1 1/2 tablespoons salt	caraway seeds
1/2 cup onion skin	6 peppercorns
2 1/2 cups water	

Hard-boil the eggs. Place them under a running tap of cold water, then tap the shells firmly all over to crack them. Place the peeled eggs in a deep fireproof dish. Boil the water, salt, onion skins, peppercorns and caraway seeds together for 5 minutes. Pour over the eggs. Stand in a cold place overnight, and serve cut in oblong quarters.

BOHEMIAN PIE

Zwiebelkuchen

8 SERVINGS

pie dough for open pie	2 eggs
7 onions	1 teaspoon salt
2 tomatoes	1 teaspoon pepper
7 rashers	1 teaspoon paprika
1 oz. butter	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{2}$ cup thin cream	

Make enough pie-crust dough for a 9 inch pie tin, roll out the paste and place it in the pie tin. Brush the pie paste with 1 egg white and put in a cold place for 15 minutes. Chop the bacon rashers into fairly large oblong pieces, slice the onions, melt the butter in a frying pan, add the onions and bacon and fry until the onions are golden and the bacon crisp. Add the tomatoes coarsely chopped, and the seasonings. Beat 1 egg and 1 egg yolk into the cream and add this cream to the onion mixture which you have removed from the fire.

Fill the pie paste with the onion mixture and cook in a moderate oven for 25 minutes. Serve hot.

CHEESE SPREAD

Bierkäse

6 TO 8 SERVINGS

$\frac{1}{4}$ lb. Edam	$\frac{1}{4}$ lb. butter
$\frac{1}{4}$ lb. Blue cheese	$1\frac{1}{2}$ teaspoons paprika
$\frac{1}{4}$ lb. Parmesan	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup sour cream	

Put the Edam and Blue cheese through a fine mincer, and add them to the creamed butter. Grate the Parmesan and add with the paprika and salt. Stir in the sour cream, mix well together, and serve spread on Ryvita-type bread.

CHICKEN PANCAKES

Hühnerpalatschinken

4 SERVINGS

egg-batter pancake mixture	1 teaspoon chopped chives
1 1/2 cups cooked diced chicken	2 tablespoons cream
1/2 cup chopped mushrooms	1/2 tablespoon flour
juice of 1/2 a lemon	pinch cayenne pepper
2 tablespoons butter	salt and pepper
	1 tablespoon grated Parmesan cheese

Melt 1 1/2 tablespoons butter over a very low flame and stir in the juice of 1/2 a lemon. Add the chopped chicken meat, stir, cover and cook gently for a few minutes. Add the mushrooms, chives, salt, pepper and cayenne pepper, mix, cover, and cook for another few minutes. Cream 1/2 tablespoon flour and 1/2 tablespoon butter together, add to the chicken mixture together with the cream, cover and continue cooking very gently for 5 minutes.

Make 4 pancakes with the egg-batter pancake mixture (page 145). Spread these out and fill each with 4 tablespoons of the chicken and mushroom mixture. Fold them over and place them in a fireproof dish. Pour the remainder of the chicken and mushroom mixture over them, sprinkle with Parmesan cheese and brown in a hot oven.

GOOSE LIVERS

Gänseleber

4 SERVINGS

4 goose livers	1/4 lb. mushrooms
3 ozs. butter	4 tablespoons sour cream
4 tablespoons dry white wine	salt and pepper

Get the butter sizzling hot in a frying pan. Chop up the livers and fry them in the butter for 3 or 4 minutes, stirring them constantly. Chop up the mushroom caps, unpeeled, and add them to the frying pan. Sprinkle with salt and pepper. Reduce the heat to low. Pour on the wine. Stir. Cook very gently for about 10 minutes or until the livers are quite tender, then add the cream. Serve on thin slices of toast.

HAM AND MELON HORS D'OEUVRE

Melone mit Schinken

6 SERVINGS

1 ripe melon	1 lemon
12 slices Westphalian or Parma ham	1 tablespoon chopped mint leaves

Cut the melon into 6 slices. Scoop away the seeds and fibres from the inside. Sprinkle the flesh of the melon with the juice of 1 lemon. Serve cold with thin rolled slices of ham garnished with chopped mint leaves.

HAM SLICES

Schinkenschnitten

6 TO 8 SERVINGS

2 cups ground ham	$\frac{1}{2}$ cup fine bread-
$\frac{1}{4}$ lb. butter	crumbs
1 cup thin cream	1 teaspoon chopped
7 eggs	parsley
$\frac{1}{2}$ cup grated cheese	salt and black pepper

Cream the butter. Add the egg yolks slowly, beating well as you add them. Then stir in the ground ham, cheese, cream and a good pinch of salt and black pepper. Beat the egg whites until stiff, then fold them into the mixture. Add the breadcrumbs and parsley lightly to the mixture. Line a shallow baking dish with greaseproof paper, fill it with the mixture, and cook in a moderate oven for twenty minutes. Serve in slices either hot or cold.

HERRING SALAD

Heringssalat

4 SERVINGS

3 filleted salt herrings	2 tablespoons
2 slices cold pork	vinegar
1 pickled cucumber	1 teaspoon strong
2 gherkins	mustard
3 apples	$\frac{1}{2}$ glass white wine
1 cup diced beetroot	1 chopped onion
2 cups diced cooked	$\frac{1}{2}$ teaspoon sugar
potato	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup olive oil	pinch white pepper

Chop the salted herrings and pork slices into fairly large pieces. Slice the cucumber and gherkins. Dice the peeled and cored apples. Put all these with the diced beetroot and potatoes into a deep salad bowl. Mix olive oil, vinegar, mustard, wine, finely chopped onion, sugar, salt and pepper. Pour this mixture over the ingredients in the salad bowl, mix gently and serve cold.

LIVER MEAT CAKE

Leberkuchen

6 SERVINGS OR MORE IF SMALL

6 cups chopped livers (veal or goose)	2 cups breadcrumbs
6 eggs	$\frac{1}{2}$ cup milk
1 cup cream	salt and pepper
$\frac{1}{2}$ cup butter	1 teaspoon parsley
	2 teaspoons flour
	a little mayonnaise

This hors d'oeuvre should be made some time before you want it. Put the breadcrumbs to soak in the milk. Put the chopped livers in a pan in which you have first melted the butter, and cook them for about 10 minutes, with the lid on the pan, on a low heat. Then remove the livers and mince them into a bowl. Stir the milky breadcrumbs into the minced livers. Add the finely chopped parsley, the cream, the well-beaten eggs, salt, and pepper. Melt a little butter and brush a jelly-mould (preferably one with

a hollow centre) with it. Then sprinkle a little flour over the butter. Now fill it with the liver mixture and put it to steam for 1½ hours. Remove it from the steamer. Let it cool slightly. Turn it out on a serving dish. Slice it very thinly, and dab it all over with blobs of mayonnaise.

OPEN SANDWICHES

Belegte Brötchen

These sandwiches of infinite variety are very colourful for cocktail parties.

Slice various types of bread, such as Vienna rolls, pumpernickel, rye and whole wheat. The slices should be fairly small squares or circles. Spread the slices with butter which has been creamed with some dry mustard. Cover with cream cheese to which chives have been added, sprinkle with a little red pepper. Or slices of hard boiled eggs and rolled anchovy fillets, or pickled herrings chopped with tomato and a little mayonnaise to bind, or tunny fish creamed with mayonnaise and some capers and chopped green olives, or cucumber slices topped with mayonnaise and decorated with thin slices of red pepper, or various types of small German sausages. These are but a few of the many that can be made.

PORK JELLY

Schweinssulz

8 SERVINGS

2½ lbs. lean pork	1 bay leaf
2 pork bones	spring of thyme
1 cup wine vinegar	2 springs of parsley
½ lb. carrots	black pepper
½ lb. onions	2 hard-boiled eggs
2 small leeks	salt
1 stick celery	

Place the pork and pork bones in a saucepan with the wine vinegar, and cover with water. Bring to the boil, then skim. Add all the vegetables, seasonings and herbs listed above, bring barely to the boil, then simmer very gently for 1½ hours, or until the meat is tender. Now remove the bones and strain away the liquid. Slice

the pork and place it in a deep serving dish surrounded by the vegetables. Decorate with slices of hard-boiled egg. Now pour the liquid in which they were cooked over the pork and vegetables and allow to cool and set before serving.

POTATO SALAD

Kartoffelsalat

4 SERVINGS

1 lb. small boiled potatoes	2 tablespoons vinegar
2 tablespoons olive oil	2 tablespoons chopped salt
1 dessertspoon chopped onion	herrings
1 teaspoon chopped parsley	2 tablespoons chopped gherkins
	salt and pepper

The potatoes should be boiled in their skins, which are removed while they are still hot. The potatoes are then sliced into thin rounds, placed in a bowl, covered with the oil, vinegar, onion, parsley and a good pinch of salt and pepper. Decorate with the herring and gherkin pieces and serve cold.

SPRING CHEESE

Frühlingskäse

4 SERVINGS

4 thick slices black bread	2 teaspoons salt
8 stuffed olives	2 teaspoons paprika
1 pickled cucumber	2 teaspoons parsley
1/2 lb. cream cheese	2 teaspoons chives
2 tablespoons butter or thick cream	a few caraway seeds

Mix the cheese, butter or cream, well together with the salt and paprika and caraway seeds. Chop the parsley and chives very, very fine and add them, mixing in well. Pile each slice of bread thickly with this mixture. Slice the olives and cucumber and arrange them over the top of each.

Soups

Austrian soups are wonderfully healthy and filling. Many of them are quite enough to be meals in themselves, especially with the typically Austrian additions of dumplings, noodles, pancakes, etc. which were either added at the last moment or cooked gently in the soup for about a quarter of an hour before serving. Many of the soups came originally from the peasants or from the soup-loving monks, who were sometimes given a penance of being only allowed one soup a day. The clear soups were used only as appetizers to huge Viennese meals, but even they are extremely rich and tasty. Some of these soups may seem extravagant, but if you plan to make them as by-products of other dishes, you will find them an economy in the end. Most of them can be stored in a refrigerator, or boiled up every day to keep fresh, and will therefore last for quite a time. The basic stock is very similar to the French 'pot au feu', and it is well worth while keeping one always going, as many of the sauces as well as the soups call for stock.

PLAIN STOCK

Einfache Fleischbrühe

2 to 3 lbs. bones (bones from rib roast, breast, legs or shoulder. Either chicken or beef is ideal for clear soups. Veal bones can also be used with success.)

3 quarts water or water and cooked vegetable water mixed. The bones and liquid should be simmered very gently for as much as 3 to 4 hours. The pot-lid should rest in such a way as to allow steam to escape while saving the value of the contents. Always remember that soup boiled is soup spoiled. Allow stock to cool naturally. It should become cold before being stored in the refrigerator. All bones should be removed before storing. The stock serves excellently for clear vegetable soups. It can be flavoured additionally to make a good lightly garnished soup, or as the basic stock asked for in many recipes.

STOCK WITH VEGETABLES

2 to 3 lbs. bones. Either beef bones, such as trimmings from a roast, or chicken bones and trimmings.

3 quarts water or cooked vegetable water	10 good sprigs of pars- ley (complete with stems)
2 large carrots	1 bay leaf
1 small parsnip	1 small teaspoon
1 large or 2 small onions	peppercorns
1 small leek (complete with green top)	$\frac{1}{4}$ teaspoon whole allspice
outer stalks of head of celery	salt to taste

Wash carrots, wash and scrape parsnip. Peel and halve or quarter onion. Clean leek and celery carefully. Bones and water should be brought slowly to simmering-point, and the scum skimmed off as it rises. Vegetables, herbs and seasonings should be added as soon as you are sure all the scum is gone. Simmer very gently for 2 to 3 hours. If the stock is to be used fairly soon, lift off the fat which has formed on the top. If it is to be kept for a time in the refrigerator, leave the fat intact.

FISH SOUP STOCK

Fischsuppe

SEVERAL DAYS' SUPPLY

1 lb. fish (heads and tails will do quite well)	2 outer stalks celery (chopped)
2 ozs. butter	a few sprigs parsley to garnish
1 small onion (chopped)	salt to taste
1 small carrot (chopped)	1 bay leaf
	2 or 3 peppercorns
	1 good pinch dill seeds

Fry onion lightly in butter, till golden. Add celery, carrots and parsley, and cook for a few minutes over low heat. Stir all the time, and the juices will emerge. Add water and leave to cook for about 7 minutes. Add the cleaned fish in smallish pieces and cover with water, until all the fish is at least 1 inch below the surface. Bring to a fast simmer, add seasonings and let simmer for at least 1½ hours, covered with a lid. Longer cooking will do no harm. When cold, remove any fat, and strain.

BEER SOUP

Biersuppe

6 SERVINGS

½ cup cream (thin)	6 egg yolks
1 quart beer	1 teaspoon ground cinnamon
1 cup sugar	

You will need a double boiler for this soup. Put the beer in the top of the double boiler. Beat the egg yolks in a bowl. Add the sugar and cream, stirring smoothly together. Add this mixture to the warm beer before it gets really hot. Stir every few minutes. Lower the heat so that the water in the boiler is only just bubbling. When the soup begins to thicken, stir in the cinnamon, and serve at once.

BEGGARMAN'S SOUP

Bettelmanns-Suppe

4 SERVINGS

4 slices rye bread	4 eggs
sufficient butter to spread	1 quart stock chopped parsley

While we may feel that a beggar would not have four eggs, the hostess beggared of time will be glad of this appetizing soup.

Toast the rye bread, and butter generously. Cut into sippets and place in 4 soup plates. While the stock is coming rapidly to a fast simmer, break an egg on to the toast in each plate and sprinkle with parsley. Share the stock equally over each plate and serve immediately.

BREAD SOUP WITH HARD-BOILED EGGS

Brotsuppe mit Eiern

6 slices stale bread	1 tablespoon chopped parsley
1½ pints veal stock	½ lb. smoked meat or sausages
3 eggs	salt and pepper
a little butter	

Use the end crusts of bread, if possible, but anyhow make sure the bread is quite dry. If necessary, crisp it in the oven. Warm the stock, but don't boil it. Break each piece of bread into about six, and put them all in a large saucepan. Pour the stock over them. Leave for 15 minutes before putting them on the stove, then bring the stock to the boil. Add salt and pepper. Reduce the heat until the soup is barely simmering. Simmer for thirty minutes. With a potato masher or large wooden spoon, mash any bits of bread still intact. Break the yolk of 1 egg into a basin and whip it for 1 or 2 minutes. Take a little stock from the soup and blend it well into the egg. Remove the saucepan of soup from the fire. Wait 1 minute, then carefully stir in the egg and stock mixture. Put in a warm place to keep hot, but on no account let it boil or the egg will curdle. Hard-boil 2 eggs. Remove the shells by first plunging them into cold water. If you are using sausages, fry them lightly now. Fry the chopped parsley in a little butter for 2 or 3 minutes. Slice the hard-boiled eggs and add them, with the sliced sausages or smoked meat, to the soup. Leave for 2 minutes. Sprinkle on the parsley, and serve.

BROWN MEAT SOUP

Braune Kraftsuppe

10 SERVINGS

1 onion	1/2 lb. veal
1 carrot	1 lb. beef
1 stick celery	1 tablespoon butter
salt	1 sprig parsley
1/4 lb ham	black pepper

Chop up all the meats, and remove any fat from them. Take a large stewing pan (about 5 pint size), with tight-fitting lid, and put it on the fire. Melt the butter in it. Chop the onion finely and put it in the butter. Add the chopped meats. Stir occasionally.

Chop the parsley as small as possible and add it with salt and pepper. Fill up the pan with cold water. When the water boils, skim off the scum and add the carrot and celery, chopped up. Lower the heat until the water is just simmering gently and leave the broth to cook for 3 to 4 hours. Serve either strained or as a clear brown soup with dumplings, etc., or with the meat and vegetables, in it or on the side, as a more substantial soup.

Any left-over broth will keep well if it is boiled up each day. It is a useful soup for using as stock in other dishes too.

CARAWAY SOUP

Kümmelsuppe

4 TO 6 SERVINGS

3/4 quart boiling water	1 1/2 tablespoons flour
1 heaped teaspoon caraway seeds	1/2 lb. macaroni salt and pepper
2 tablespoons butter	

Put the butter in a large saucepan on the stove. When it is melted, blend in the flour smoothly, stirring all the time. When it is getting brown, stir in the caraway seeds. Boil the water separately, and slowly pour it onto the butter and flour, always stirring. Simmer for 30 minutes. Get a saucepan of salted water boiling rapidly. Break the macaroni into small pieces and throw it into the boiling water. Cook for 10 minutes. Drain. Strain the soup through a fine strainer or sieve. Return it to the saucepan. Throw the macaroni into the soup. Bring to boiling point and serve at once.

CAULIFLOWER SOUP

Karfiolsuppe

4 SERVINGS

3 cups stock	1½ cups cauliflower
½ cup single cream	(white flowerets only)
½ teaspoon chopped parsley	a little grated onion or garlic
croûtons	

Let the cauliflower simmer in the stock until very tender. Add a little onion or garlic and simmer for from 5 to 7 minutes. Add the cream, sprinkle with parsley, and serve with croûtons on a side dish.

CHICKEN AND VEAL BROTH

Lichte Kraftsuppe

5 OR 6 SERVINGS

½ lb. chicken, with skin	2½ pints water
½ lb. veal	1 small carrot
½ lb. beef	1 small onion
chicken bones	top of celery stick
1 small pigeon or partridge	1 teaspoon parsley
	white pepper
	salt

Choose a large saucepan, big enough to hold 2 quarts of water. Chop up the raw meat and chicken and pigeon and put them, together with the bones, in the saucepan. Pour in 2½ pints of cold water. Bring to the boil. Remove the scum as it rises. Lower the heat until the water is just gently simmering, and simmer for 4 hours. Scrub the carrot and cut off its discoloured parts and add it whole to the soup. Peel the onion and add it with the celery top. Simmer for another 45 minutes.

Add salt and white pepper. Then strain the soup into a big tureen or individual bowls and garnish with chopped parsley. If you prefer the soup clear, as the Viennese do, add 3 or 4 eggshells, with a bit of white sticking to them, to the soup about 15 minutes before you take it off the stove. Remove the shells, of course, before you strain it. Serve the soup with Nockerln, Soup Peas, Schoberl, or dumplings.

CHICKEN GIBLET SOUP WITH LIVER DUMPLINGS

Suppe mit Leberknödeln

4 TO 6 SERVINGS

½ lb. chicken livers	1 medium-sized
1 lb. chicken giblets	parsnip
2 or 3 chicken legs, if possible	salt and pepper
3 ozs. butter	1 tablespoon parsley
1¼ cups flour	1 egg
1 big carrot	2 tablespoons sour cream

Put the giblets in 2 pints of salted cold water and bring to the boil. Reduce the heat and simmer for 1 hour. Chop up the carrot and parsnip finely. Put the butter in a thick saucepan and when it has melted, add the carrots and parsnips, sprinkle with salt and pepper, and cook gently over a low heat, with the cover on the saucepan, for 15 minutes, shaking the pan every few minutes. Be sure the heat is very low, or the vegetables will burn. Now add 1 heaped tablespoon flour. Blend it well in and then slowly add the water in which the giblets have been cooking. Take the giblets themselves, mince them, and add them to the soup. When the soup comes to the boil, lessen the heat, so that it is barely simmering. Now make the dumplings: put a cup of plain flour in a big bowl. Beat up the egg in a little water and stir it into the flour. Add more water until you have added about half a cup altogether. You should have a fairly thick dough. Chop up the chicken livers very small, and fry them for 3 minutes in 1 tablespoon hot butter. Add salt and pepper. Add the livers to the dough, blending them well in. Raise the heat under the soup and when it begins to bubble take the dough, a teaspoonful at a time, and push each down into the soup. Boil gently for 3 or 4 minutes, not fast, only the gentlest of bubbles. By that time all the little dumplings should be bobbing about on top of the soup. Remove the soup from the fire. Add 2 tablespoons sour cream, and serve at once.

CREAM PEA SOUP

Erbensuppe mit Rahm

6 SERVINGS

1 pint fresh peas, shelled	1 teaspoon sugar salt and pepper
1 pint stock	1 pint sour cream
2 tablespoons flour	3 onions
2 tablespoons butter	a few caraway seeds

Put the butter in a large saucepan. Add the shelled peas, salt, pepper, 1 teaspoon sugar and 1 tablespoon water. Cover the pan and leave over a low heat for 10 or 15 minutes. Old peas may take more time to get tender.

Mix 1 tablespoon flour with just enough cold water to make it smooth and runny and add it to the saucepan of peas. Cook until the liquid is a rich golden colour. Then pour the whole mixture through a sieve into a bowl.

Get the stock hot in the saucepan from which the peas were taken and then pour it over the sieved peas in the bowl and return everything to the saucepan, stirring all well together. Keep the heat low, and simmer for 1 hour, then pour into a jug and keep it in a warm place. Peel and chop the onions. Melt the butter in the soup saucepan. Gently cook the onions until golden. Stir in 1 tablespoon of flour, blend it well, and let it begin to colour. Gradually add the warm pea soup to it, stirring all the time. Remove from the fire. Wait 2 minutes. Warm the sour cream but do *not* let it boil, then add the cream to the soup. Stir well. Return the saucepan to the stove and simmer on a very low heat, preferably with an asbestos mat, for 15 minutes, first adding salt, pepper and caraway seeds.

While the soup is simmering, cut some bread into quarter-inch squares and fry them in hot butter until they are golden and crisp croûtons. When the soup is done and poured into a tureen or individual cups, place the croûtons on top.

CUCUMBER SOUP

Gurkensuppe

4 TO 5 SERVINGS

2 cups chopped cucumber	1½ pints stock
1 chopped onion (rather small)	½ pint cream
1½ ozs. butter	2 ozs. white flour
1 teaspoon chopped parsley	salt and white pepper to taste

Toss the cucumber, onion and parsley in the butter over a low heat until tender. Do not allow to brown. Add the flour, stirring carefully to avoid lumps. Remove from heat. When slightly cooled, add the cream (this way it will not curdle). Add the stock, which should be very hot, gradually. Season to taste and serve with noodles, dumplings or bread.

FRUGAL PEASANT SOUP

Sparsame Brennsuppe

6 SERVINGS

2 onions	1 teaspoon vinegar
1 tablespoon butter or margarine	2 pints water
2 or 3 tablespoons flour	2 eggs
	1 tablespoon chives
	1 tablespoon parsley

Put the butter in a saucepan to get hot. Peel and chop the onions and add them to the butter. Cook them until they are light brown. Add 2 tablespoons flour and stir it well into the butter. Gently add 2 pints of water, stirring all the while. Reduce the heat to simmering point, and let the soup simmer for 10 minutes. While it is simmering lightly beat up 2 eggs and add to them the parsley and chives, which you have chopped up very finely. Remove the soup from the stove.

Wait for a minute, then add the egg mixture to it. Add 1 teaspoon vinegar and serve at once.

PROSPEROUS PEASANT SOUP, TYROLEAN STYLE

Tiroler Brennsuppe mit Wein

A slightly more expensive version of the above. Use stock instead of water, 1 glass of red wine instead of vinegar, and at the last moment, add a gill of cream.

GOULASH SOUP

Gulaschsuppe

4 GOOD SERVINGS

2 ozs. bacon	salt to taste (be careful
$\frac{1}{2}$ lb. stewing beef (diced)	if the bacon is rather salt)
1 onion	$\frac{1}{4}$ clove garlic
$1\frac{1}{2}$ teaspoons paprika	$\frac{1}{2}$ cup flour
$\frac{1}{4}$ teaspoon marjoram	2 pints stock
	2 cooked potatoes

Chop bacon and fry lightly, adding *no* fat. Toss in chopped onions and continue frying. When golden, add the diced beef, and let all sizzle together. Keep tossing to prevent burning or sticking. Now shake in paprika, garlic (well chopped) marjoram and salt. When blended, add a little cold water, cover and simmer over low heat for 20 minutes. Now mix in flour with care, allowing no lumps to form. Add stock gradually, and simmer gently for 15 minutes. Dice the potatoes and stir in 5 minutes before serving. Here is a soup closely related to a true goulash. The ingredients are made finer and the whole of course thinned to a soup consistency.

LEEK SOUP

Lauchsuppe

4 SERVINGS

1 lb. leeks	2 pints stock or
2 large onions	water
2 tablespoons butter	½ lb. potatoes
4 tablespoons sour	salt
cream or butter-	
milk	

Clean and wash the leeks and cut them into small pieces. Melt the butter in the bottom of a large saucepan. Slowly braise the leeks in the butter. Add the onions cut into rings. Now add stock or water and boil until the vegetables are soft. Pass everything through a sieve and return it to the saucepan. Bring to the boil, and add the peeled potatoes cut into small dice. Lastly, add a little sour cream or buttermilk.

LIGHT POTATO SOUP

Lichte Kartoffelsuppe

4 SERVINGS

1 lb. potatoes	1 dessertspoon
½ glass milk	chopped parsley
1 carrot	salt and pepper
1 stick celery	1 parsnip
1 soup spoon butter	1 large onion
or bacon fat	thyme
1 soup spoon flour	

Peel the potatoes and cut them into small pieces. Put them into a large saucepan of boiling water with the carrot, parsnip, celery, onion and thyme. Add salt and pepper. Boil for half an hour, then pass everything through a sieve and return to the saucepan. Bring to the boil again. Mix the flour to a smooth paste with a little cold water. Add the butter or bacon fat. Blend until smooth, then add to the soup. Lastly add the chopped parsley. Frankfurters cut into small pieces may be added if desired.

MUSSEL SOUP

Muschelsuppe

4 SERVINGS

2 pints mussels	1½ pints fish stock
½ onion, chopped	1 tablespoon chopped parsley
¼ cup butter	juice of ½ lemon
½ cup water	a little salt
½ cup flour	

Gently steam the mussels in the water. When cooked (seven to ten minutes) strain, and keep the liquid. Take mussels from shells and save till wanted. Fry the onion in butter until golden. Shake in the flour, stirring and mixing. Now stir in the fish stock, adding the mussel-liquid at the same time. Salt to taste, add parsley and lemon juice. Chop the mussels (not too small) and add. Serve immediately and very hot.

QUICK CLEAR SOUP

Schnelle Fleischsuppe

8 SERVINGS

1 good-sized oxtail (1½ to 2½ lbs)	the outside of 1 head of celery
1 lb. chicken pieces	1 bay leaf
1 onion	6 or 8 peppercorns
1 carrot	a few whole allspice
1 small leek	3 quarts water
several sprigs parsley	salt to taste

Clean all vegetables, quarter the onion, chop the carrot, cut leek and celery into small pieces, chop parsley. Combine all ingredients with water in a large pot and simmer for 1 to 2 hours. Allow to cool, and remove all the fat. If a completely clear soup is wanted, strain, then reheat and put in several eggshells with a little of the white adhering. Simmer for about 15 minutes, remove from heat and allow to settle. Strain carefully through a fine sieve, lined if necessary with cheesecloth.

Many people prefer simply to remove the less attractive bits and pieces and serve this good soup with a quantity of the vegetables left in it. The quantities given here will do at least two meals for four people.

RICE SOUP WITH TOMATOES

Paradiesäpfelsuppe mit Reis

4 SERVINGS

6 ripe tomatoes	1 tablespoon butter
1 cup rice	salt and white pepper
1 onion	$\frac{1}{4}$ lb. Parmesan cheese
$1\frac{1}{2}$ pints water	

Put the butter in a large saucepan to melt, on a low heat. Peel and chop the onion finely. Put it to cook gently in the butter, stirring occasionally. Plunge the tomatoes in a bowl of boiling water and after 2 or 3 minutes, remove them and peel them. Add them to the onions and butter. Sprinkle on a little salt and white pepper. Scatter the rice on top of them and stir well. Now add the water, increase the heat and bring to the boil.

Reduce the heat, and simmer gently for 30 minutes.

Grate the cheese and pour it in a dish when the soup is served so that each person may sprinkle some on top of his bowl.

SORREL SOUP

Sauerampfersuppe

4 SERVINGS

$\frac{3}{4}$ lb. fresh sorrel	$1\frac{1}{2}$ soup spoons
1 pint stock or water	butter
$\frac{1}{3}$ pint buttermilk or sour cream	1 egg yolk
3 soup spoons flour	salt

Clean and wash the sorrel thoroughly. Place in boiling water or stock and let boil for 15 minutes. Pass through a fine sieve, return to the pan, and let it come to the boil again. Now add the buttermilk or sour cream and butter, and salt. Mix the flour with a little cold water and then add it to the soup, stirring it in carefully. Let the soup simmer for 2 minutes. Put the egg yolk into the bottom of the soup tureen. Remove the soup from the fire and pour it carefully over the raw egg. Stir gently. Serve at once.

Hard-boiled eggs cut into new moons may be added to this soup.

TYROLEAN CLEAR SOUP WITH SLICED PANCAKES

Tiroler Fridattensuppe

6 SERVINGS

2 pints veal or beef
stock

4 unsweetened pan-
cakes (Fridatten)
salt and pepper

Heat the stock. Cut up the pancakes into narrow strips. Drop them in the stock. Simmer gently for 10 minutes and then serve.

TYROLEAN HORSERADISH SOUP

Krensuppe

6 SERVINGS

6 big cups of beef
stock

1 tablespoon grated
horseradish

Bring the stock to the boil. Add salt and pepper to taste. Sprinkle the grated horseradish over the bottom of the soup tureen or individual soup bowls and pour the stock over it.

VIENNESE BEEF SOUP

Wiener Kraftsuppe

6 TO 8 SERVINGS

2 cups beef pieces	1 quart strong beef stock
1 cup chopped cauliflower	3 cups croûtons
1 cup shredded cabbage	1 onion
2 tablespoons butter	$\frac{1}{4}$ lb. mushrooms salt and pepper

In a large saucepan, put the butter to melt. Add to it the chopped cauliflower, shredded cabbage, the onion peeled and finely chopped, the mushrooms also chopped, stalks and all, and the beef. Mix them all together, cover the pan and let them cook very slowly for about 7 to 10 minutes, shaking the pan occasionally. Get the stock to boiling point and pour it over the vegetables. Let it simmer for a few minutes, removing any scum which forms. Add salt and pepper. Make the croûtons with 3 pieces of stale bread. Cut off crusts and cut the bread into dice about $\frac{1}{3}$ " cubes. Fry them in hot butter or fat and sprinkle them on top of the soup.

VIENNESE CABBAGE SOUP

Wiener Kohlsuppe

6 SERVINGS

1 large cabbage	1 tablespoon flour
1 quart stock	1 tablespoon butter
6 sausages (skinless pork)	salt black pepper

Clean the cabbage and remove the soiled and biggest tough outside leaves. Shred it up finely. Melt the butter in a large saucepan and put the cabbage in it until it begins to brown, stirring it about so that all sides get slightly cooked. Sprinkle the flour on, mixing it well in, and cook until the flour also starts to brown. In another saucepan, get the stock to boiling point, then slowly pour it over the cabbage, stirring all the time. Season with salt and pepper. Reduce heat. Simmer gently for 1 hour. Fry the sausages lightly. Slice them. Add them to the soup just before dishing it up.

VIENNESE CREAMED LIVER SOUP

Lebersuppe mit Rahm

4 TO 6 SERVINGS

1 lb. calf liver	1 tablespoon cooking fat
6 tablespoons sour cream	2 tablespoons flour
2 pints meat stock	salt and pepper
1 large onion	2 bay leaves

Get the fat really hot in a large saucepan. Chop up the liver coarsely into pieces about 2" square. Peel and chop up the onion very small. Put both liver and onions to fry lightly in the fat, stirring all the time. Gently stir in the flour, little by little. After 2 minutes slowly begin to add the stock, stirring all the time, until it is all added. Season with salt and pepper and add the bay leaves. Cover the pan. Simmer for 30 minutes. Remove the pieces of liver, mince them, and put them back in the soup, stirring them well around as you do so. Bring the soup just to the boil. Serve in individual bowls with a tablespoon of sour cream on top of each.

VIENNESE MINISTRONE

Minestra

4 SERVINGS

4 slices bacon	1 cup water
1/2 small clove garlic	1 1/2 pints stock
1 small firm cabbage cut in quarters	salt and pepper to taste
2 level tablespoons rice	1 tablespoon grated Parmesan cheese

Rub the bacon well with garlic and put into the oven in a casserole. When the bacon has become very soft, put into a large pan and add the cabbage and water. Cook over a low heat for 20 to 25 minutes. Then add the stock, seasoning and rice. Cook until the rice is completely tender and then stir in the cheese. A sprinkling of cheese may be added at the table. If you wish, throw in a few cooked peas and diced carrots a few minutes before serving. These should be young and tender.

VIENNESE ONION SOUP

Wiener Zwiebelsuppe

4 SERVINGS

2 ozs. flour	4 ozs. Parmesan cheese
4 cups stock	1/2 teaspoon salt
8 tiny white onions	black pepper
deep fat-frying pan, full of fat	

Grate the cheese and put it in a bowl. Put the fat in the deep frying pan and let it get really hot. Put the stock in a saucepan to warm. Mix the flour, salt and pepper well together in a large brown paper bag. Peel the onions and cut them into thin rings. Put them in the paper bag with the seasoned flour and toss them about until they are thoroughly coated in flour. Now put the floury onions in the hot deep fat. They will be fried in a minute. Remove them and put them on a piece of brown paper to drain. Bring the stock to boiling point. Add the onions to it, and serve. (The bowl of grated cheese is passed around with the soup and each person sprinkles it on his soup himself).

WHITE PEA SOUP WITH PORK

Erbensuppe mit Schweinefleisch

4 SERVINGS

1 lb. white peas or beans (dry)	8 medium potatoes
3 pints water	2 lbs. smoked or salted pork
marjoram	salt
1 small onion	

Put the peas to soak the night before you want to make the soup. If the pork is very salt, leave it in water to soak overnight also. Get a large saucepan of water boiling and place the pork in it. Keep removing the scum which forms. Add the onion, chopped, and the marjoram. When the meat has been boiling for 1 hour, add the peas. 30 minutes later add the potatoes. When the meat is tender, remove it and cut it into slices and serve it with the soup.

YOUNG VEGETABLE SOUP

Frühlingssuppe

4 SERVINGS

½ cup new peas	½ cup cauliflower tips
4 baby carrots	½ cup cream
2 young turnips	1 pint clear stock
½ cup green beans	salt and pepper
a few asparagus tips	
1 tablespoon parsley	

Put the stock in a large saucepan to heat. Wash the vegetables and chop up the carrots and turnips. Break the cauliflower into tiny flowerets. Add all these, and the beans to the stock. Sprinkle with salt and pepper.

Simmer gently for 20 minutes, then add the peas and asparagus. Simmer for another 7 to 10 minutes. Remove from the fire. Pour in the cream. Pour all into a soup tureen or individual plates. Chop up the parsley and sprinkle it on top.

ALMOND SOUP

Mandelsuppe

4 SERVINGS

$\frac{1}{2}$ cup blanched, chopped almonds	a tiny pinch of cinna- mon
2 cups milk	2 egg yolks
1 cup cream	level dessertspoon
$\frac{1}{2}$ cup caster sugar	cornflour

Blend the cornflour in a basin with a little cold milk. Place the almonds in the rest of the milk over a low heat and simmer gently. Mix together the cream, cinnamon, sugar and egg yolks and beat until thoroughly frothy. Add the almonds and milk slowly and with care to the cornflour, stirring all the time. Stir in the whipped mixture and keep stirring until it is all thick and smooth. Serve with puff pastry sticks (page 200).

APRICOT SOUP

Marillensuppe

4 SERVINGS

$\frac{1}{2}$ lb. fresh apricots	1 lemon
2 tablespoons sugar	1 tablespoon corn- flour

Wash and stone the apricots. Put 1 quart of water in a saucepan. Add the apricots and sugar, and bring to the boil. Reduce the heat and simmer gently for 45 minutes. Then pour the soup through a sieve, pressing the apricots through as much as possible. Return the sieved soup to the saucepan. Mix the cornflour to a smooth runny paste with a little cold water and stir it gradually into the soup. Squeeze the juice of a lemon into it as well, and serve at once.

COLD CHERRY SOUP, SOUTH GERMAN STYLE

Kirschkaltschale

6 SERVINGS

2 lbs. fresh black cherries	1 cinnamon stick
1 oz. cornflour	1 whole lemon
	6 ozs. sugar

Stone the cherries. Put them in a large saucepan with nearly 2 quarts of water. Peel the lemon rind off neatly in one piece and add it to the water. Squeeze out the lemon juice and add it, with the cinnamon stick and the sugar, to the water. Bring the water to the boil. Mix the cornflour with a little cold water, stirring it until it is smooth and runny. Add it gradually, stirring all the time, to the soup. Let the soup boil for about 10 minutes, but keep stirring it all the time. Remove the cinnamon stick and the lemon rind and pour the soup into a bowl. Chill and serve.

HOT APPLE SOUP

Apfelsuppe

6 SERVINGS

1 lb. sour or cooking apples	1 cup currants
2 tablespoons sugar	1 or 2 tablespoons cornflour
1 lemon	1 tablespoon butter
1 cup sultanas	1 teacup white wine

Cut up the apples, skin, core, and all, into small pieces and put them into a big saucepan. Grate the lemon rind over them. Cook them slowly until the apples are soft. Then press them through a sieve into a bowl and return them to the saucepan. Add 4 pints water, the sugar, currants, and sultanas. Simmer gently for 30 minutes. Now melt the butter in a small thick saucepan. Slowly stir the cornflour into it and then add this mixture to the soup gradually, stirring all the time. Simmer for another 10 minutes and then serve.

In Austria, larger quantities of sugar and butter are generally used. Try experimenting with more of each and see if you like it the richer way.

Noodles & Dumplings

It is not quite clear in what country noodles and dumplings originated. Italy lays claim to them, and certainly that country excels in varieties of noodles and other flour pastes, such as macaroni and spaghetti. But Austria, the home of cooks, has taken the noodle and the dumpling, from whatever country they came, and given them a distinction which can now only be called Austrian.

PLAIN NOODLE DOUGH

Gewöhnlicher Nudelteig

2 cups flour
2 eggs

$\frac{1}{4}$ cup water
salt

Sieve the flour, add a pinch of salt and heap on a board. Make a well in the centre. Beat the eggs and the water together. Drop a little at a time into the well. Work the flour in. Let it drop from the sides, until all the egg mixture is used up. The dough should be soft. More or less flour may be needed, depending on the size of the eggs. Knead with the hands until the dough is smooth. Roll out to paper thickness. Place the sheets of dough on a towel and leave to dry. Roll up and cut into strips of the length and size required. Leave the strips for another 30 minutes before cooking.

These can be cooked in boiling salted water, or in the liquid of any dish for which they are required.

FINE NOODLE DOUGH

Feiner Nudelteig

$\frac{5}{8}$ cup flour
2 egg yolks

pinch of salt
1 tablespoon water

Make in exactly the same way as plain noodle dough above. Reserve a little flour in case it is needed.

FARFERL DOUGH

Farferlteig

1 cup flour
1 whole egg
1 egg white

2 tablespoons water
 $\frac{1}{2}$ teaspoon salt

Put the flour into a bowl. Beat the egg, egg white, water and salt together. Pour into the flour until the mixture forms small lumps or crumbs. Place them on a dry tea-towel and leave to dry.

Drop the crumbs in boiling salted water. Remove with a draining spoon. Serve with soups and stews.

DOUGH FOR POCKETS

Teig für Tascherln

1½ cups flour	¼ teaspoon salt
1½ tablespoons melted butter	3 tablespoons water 1 egg

Make the dough as described under Plain Dough (page 40), but add the melted butter alternately with the egg and water. Divide the dough into 4 equal portions and roll each out into a square. Do not roll quite as thin as for ordinary noodles.

This dough is intended for fillings, meat, fish, ham and many other kinds. It is cut into pieces 1½ to 2 inches square.

LITTLE MEAT POCKETS

Fleischtascherln

pocket dough (see above)	1 egg
1½ lbs. cooked beef	1 tablespoon onion chopped
1 tablespoon parsley	breadcrumbs
¼ cup butter, melted	salt and pepper

Mince the meat. Add the onion and chopped parsley. Season with salt and pepper. Bind with the beaten egg. If the mixture is too soft add a few breadcrumbs. All the ingredients should be chopped very finely. The meat can be varied, chicken, pork or rabbit. Divide into balls the size of walnuts. Roll each in breadcrumbs.

Roll out the dough in 4 squares, not too thin. Place each meat ball on a square about 2 inches on a side. Place a square on top of each filled sheet. Lightly roll together, without stretching. Cut out each 2 inch square with a pastry-cutter. Boil the pockets in salt water for 15 minutes. Drain carefully. Place on an absorbent sheet of paper and brush with the butter which you have browned.

BACON DUMPLINGS

Speckknödel

16 TO 18 DUMPLINGS

1½ cups chopped ham, lean	pinch of nutmeg 4 eggs
1 large onion	2 tablespoons melted butter
1 cup breadcrumbs	salt and pepper
1 tablespoon chopped parsley	½ cup flour

Melt the butter and chop the onion. Cook the onion in the butter until golden brown. Toss the ham in the butter with the onion. Add the salt, pepper, nutmeg and chopped parsley. Stir in the breadcrumbs. Beat the eggs and add to the mixture. Stir in the flour until the dough is fairly stiff. Form into good sized dumplings with floured hands. Cook for about 30 minutes in a large saucepan of salted water.

Serve with soup, stews and goulash.

BOHEMIAN DUMPLINGS

Böhmische Knödel

8 slices stale bread, diced	1 cup milk salt
3 eggs	3 cups flour
½ cup butter	

Take 1 tablespoon of the butter and fry the diced bread crisply in it. Cream the remaining butter and gradually add the beaten eggs and the milk, flour and salt alternately. Beat until bubbles form on the surface. Add the fried diced bread to the batter. Make the dough into dumplings about the size of a soup spoon. Drop into boiling salted water and cook for about 15 minutes. Serve with goulash or stew. Pour a little of the brown sauce over them. If served alone pour a little browned butter over.

BREAD DUMPLINGS

Semmelknödel

6 SERVINGS

1 cup breadcrumbs	2 tablespoons flour
2 tablespoons melted butter	1 teaspoon chopped parsley
1 whole egg	1 pinch marjoram
1 egg yolk	$\frac{1}{2}$ teaspoon salt
a little milk	

Fry the chopped parsley in a little butter. Damp the breadcrumbs with a little milk. Add the fried parsley to the rest of the melted butter. Beat the whole egg and egg yolk together. Gradually add the egg, salt, marjoram and melted butter mixture to the breadcrumbs. Mix well and make into small dumplings with floured hands.

Boil in stock or soup for 20 minutes. Serve with soup.

BUTTER DUMPLINGS

Buttermehlnockerln

4 SERVINGS

$\frac{3}{4}$ cup flour	1 whole egg
$\frac{1}{2}$ cup milk	1 egg yolk
1 dessertspoon melted butter	$\frac{1}{4}$ teaspoon salt pinch of pepper

Beat the whole egg and the egg yolk together. Add salt and pepper to the melted butter. Work all together until well mixed. Gradually add the flour and milk until a soft dough is obtained.

These should be made just before the soup is ready to be served. Drop them from a small teaspoon into the boiling soup and do not allow them to cook more than 10 minutes. They will break up if left too long.

Serve as a garnish for soup, and always cook them in soup or stock.

CREAM CHEESE DUMPLINGS

Topfenknödel mit Mehl

4 SERVINGS

2 cups flour	$\frac{1}{4}$ cup butter
1 cup breadcrumbs	$2\frac{1}{2}$ cups cream
1 teaspoon salt	cheese
5 eggs	

Beat the cream cheese until soft and workable. Cream the butter and add the eggs, cream cheese and salt alternately. Add the breadcrumbs and the flour. Stir with a wooden spoon until the dough is soft but not too firm. If necessary add a little milk. Form into little dumplings about the size of a walnut. Cook in fast boiling water for about 20 minutes. This quantity is enough for a main meal. If required as a garnish for soup and meat dishes then use only a quarter of the quantity.

FLOUR DUMPLINGS

Mehlnockerln

ABOUT 16 TO 18 DUMPLINGS

2 cups flour	1 tablespoon melted
4 eggs	butter
	pinch of salt

Sieve the flour. Add the salt and put in a bowl. Make a well in the centre. Separate the eggs. Cream the butter and add the egg yolks. Pour a little at a time into the well in the flour. Work the whole until all the flour has been used up. Beat the whites of egg to a stiff froth and add to the mixture. The dough should be firm but very light. Drop with a round soup spoon into boiling stock and cook for about 10 minutes. When the dumplings rise to the top they are done.

Serve with soup, goulash or stews.

KIDNEY DUMPLINGS

Nierenknödel

4 TO 5 SERVINGS

calf's kidney	1 tablespoon beef
1 cup white bread-	marrow
crumbs	1 tablespoon butter
3 egg yolks	1 tablespoon flour
salt and pepper	

Chop the kidney finely. Melt the butter in a pan and cook the chopped kidney. Simmer the beef marrow in a very little water for about 10 minutes. Put the cooked kidney in a basin. Add the marrow, breadcrumbs, flour and seasoning. Mix well. Beat the yolks of eggs and bind the mixture with these. The mixture should be firm. If needed, add a little more flour.

Make into very tiny balls, about the size of a hazel nut. Drop into the simmering soup, stock or sauce about 10 minutes before the meal is to be served.

Serve with soup or goulash.

LIVER DUMPLINGS

Leberknödel

ABOUT 18 DUMPLINGS

3 cups liver	1 tablespoon
1½ cups bread-	chopped parsley
crumbs	1 teaspoon salt
1½ cups water	½ teaspoon ground
1 medium sized onion	pepper
2 eggs	pinch marjoram
	4 tablespoons butter

Any liver can be used, ox, calf, chicken or turkey, but it must be free from skin or gristle. Chop it very finely. Chop the onion and the parsley. Melt the butter and cook the onion and the parsley for a few minutes. Add the liver, salt, pepper and marjoram and cook for another 5 minutes. Moisten the breadcrumbs with water and heat for a few minutes until it becomes like a paste. Add to the liver mixture. Beat the eggs well and stir into the dumpling mixture. Leave for about 30 minutes. Add more

breadcrumbs if the mixture is too soft. Shape into medium-sized dumplings. (It is always better to have dumplings on the small side. First of all they swell a lot and secondly they are much more attractive if small). Drop into salted boiling water and cook for about 30 minutes. They can also be cooked in the sauce or soup if desired.

POTATO DUMPLINGS

Kartoffelknödel

If desired as a main dish this quantity will serve 3 people.

1 tablespoon melted butter	fat for frying
1 cup rice	2 tablespoons flour
2 heaped tablespoons ham (lean)	2 egg yolks
4 large cooked potatoes	½ teaspoon chopped parsley
	salt and pepper

Cook the rice so that it is dry and separated. Boil the potatoes and put them through a masher. Add the rice, cooked minced ham, and potatoes to the melted butter, together with the parsley and the seasoning. Bind with egg yolks. Form into small balls with floured hands. Fry in deep hot fat. Serve with soup.

SNOW DUMPLINGS

Schneenockerln

6 SERVINGS

3 egg whites	¾ teaspoon of mixed
3 tablespoons semolina	salt and pepper

Beat the egg whites to a very stiff froth. Stir in the semolina and pepper and salt very gradually. Leave for nearly an hour. Use a small teaspoon and drop into boiling clear soup. They should take about 15 minutes. These are best served with white soups or any bouillon.

VERY SMALL DUMPLINGS

Csipekte
(Hungarian)

4 OR 5 SERVINGS

2 cups flour
1 egg

pinch salt
water

Sieve the flour and heap on a board. Make a well in the centre. Break in the egg, and stir in the flour, alternating with water until a stiff dough is formed. Roll out to a thickness of about $\frac{1}{2}$ an inch. Cut into strips $\frac{1}{2}$ an inch wide. Break off little pieces with the fingers. These are either boiled in salted water or in the sauce of the dish with which they are to be served. Generally they are served with goulash.

TYROLEAN DUMPLINGS

Tiroler Knödel

16 TO 18 DUMPLINGS

2 $\frac{1}{2}$ cups flour
1 cup chopped ham
(lean)
3 eggs

1 cup breadcrumbs
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
1 cup milk

Sieve the flour and put in a bowl. Add the salt and pepper. Make a well in the centre. Break in the eggs one at a time and stir alternately with the milk, making a nice creamy batter. Put in a cool place and leave it for 30 minutes. Heat the chopped ham in a saucepan and stir in the breadcrumbs. Allow to get cool and stir into the batter. Cover and leave for a further hour. Have the water boiling and salted and drop in the batter from a spoon. Cook for about 20 minutes. These can also be cooked in soup or sauce.

HAM PATCHES

Schinkenfleckerln

4 TO 5 SERVINGS

plain noodle dough (page 40)	2 tablespoons bread- crumbs
or fine noodle dough (page 40)	3 eggs
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ cup cream	1 cup minced ham butter for casserole

Make the noodle dough. Roll out rather thicker than for ordinary noodles. Cut the dough into 2 inch strips and then into squares. Cook in boiling salted water for 10 minutes. Drain and place on a flat sieve. Sprinkle cold water through and allow to cool. Melt the butter and put in the cooked squares of dough. Allow to get golden brown. Beat the cream and add the eggs gradually. Add the noodles to this mixture, then the pepper and the minced ham. Be careful with the salt, for the ham may already be salt enough. Butter a casserole and sprinkle with the breadcrumbs. Pour in the noodle mixture and bake in a moderate oven for 45 minutes to 1 hour. Serve with salad.

NOODLE PIE

Nudelschöberl

fine noodle dough (page 40)	$1\frac{1}{4}$ cups milk
3 eggs	3 tablespoons butter
extra butter for pan	salt and pepper

Cut the noodle dough in $\frac{1}{2}$ inch strips and break in small rough pieces. Cook them in boiling milk until they are tender. Allow them to cool in the milk. Separate the eggs and beat the butter and egg yolks to a cream. See that the noodles are separate. Add them to the butter mixture. Beat the egg whites to a stiff froth and fold in to the mixture. Butter a large heat-proof thick dish with plenty of butter. Spread the mixture evenly over the greased dish. Bake in a moderate oven for 40 to 50 minutes, until golden brown. Run a palette knife round the edges and turn out. This can be served with roasts, rather like our Yorkshire pudding, or cut up small and served with soup.

NOODLES WITH CREAM CHEESE

Nudeln mit Topfen

4 SERVINGS

plain noodle dough (page 40)	salt and pepper
1 cup cream cheese	1 cup chopped ham
	1 tablespoon butter

Cook the noodles in salt water until tender, about 20 minutes. Strain them and shake them up in a sieve to separate them. Put the cheese through a coarse sieve and mix with the noodles. Melt the butter in a saucepan and shake up the chopped ham until really hot. Put the noodles and cheese in a hot dish and sprinkle the ham over the top. Serve with salad.

POPPY-SEED NOODLES

Mohnnudeln

4 OR 5 SERVINGS

plain noodle dough (page 40)	$\frac{1}{2}$ cup ground poppy seed
4 tablespoons butter	1 cup sugar grated rind of lemon

Cut the noodles about $\frac{1}{2}$ inch by 1 inch. Boil in salted water for about 15 minutes. Drain well. Shake to separate them. Add the butter soft, but not melted. Mix the sugar, ground poppy seed and lemon rind. Sprinkle on the buttered noodles. Shake together and serve in a hot dish.

PANCAKES FOR SOUPS

Fridatten

6 SERVINGS

1 cup milk
2 eggs

6 heaped tablespoons
flour
1 tablespoon butter

This recipe is given with dumplings, as it is served with soup in exactly the same way as dumplings. Make a smooth batter of the flour, eggs and milk. Allow to stand for at least 1 hour. Melt the butter and keep beside you in a cup. Use a very small omelette pan. Pour a very little of the butter in and quickly add a small quantity of the batter, just enough to cover the pan when tilted. Brown and toss or turn with a palette knife. Do the other side the same. Set aside on a close-meshed wire tray. Continue like this until all the batter is used up. Let the pancakes get cold and cut into thin strips almost like vermicelli. Add to soup just before serving.



Vegetables & Salads

Austria has a plentiful supply of vegetables through most of the year, and besides native vegetables, dozens of foreign ones are imported into Vienna. Austrian imagination and ingenuity and love of good food are reflected in these dishes. Their variations on the humble potato for instance are infinite.

Many of the stuffed vegetable dishes would make delicious light meals on their own. And the other nice thing about them is, they look so pretty, too!

We have such a wonderful supply of vegetables in this country, with fresh vegetables brought in from the market gardens around our towns each day, and every little private garden producing so abundantly, that there is no excuse at all for dull vegetable dishes. Here is enough inspiration to supply a different vegetable dish every day for more than a month without having the same one twice.

ASPARAGUS WITH BREADCRUMBS

Stangenspargel

4 SERVINGS

1 lb. asparagus
salt

1 cup breadcrumbs
3 tablespoons butter

Put the asparagus, tips upwards, in boiling salted water. Boil for 10 minutes. Drain. Melt half the butter in a frying-pan and brown the breadcrumbs thoroughly. Lay the asparagus in a serving dish, Sprinkle with breadcrumbs. Melt the rest of the butter and pour it over all.

BAKED MUSHROOMS

Gebackene Pilze

4 SERVINGS

1 lb. mushrooms
 $\frac{1}{2}$ pint sour cream
1 tablespoon
chopped parsley

3 small shallots
salt and pepper
1 tablespoon lemon
juice

Peel the mushrooms. Peel and chop the shallots very finely. Butter an oven dish with a tightly fitting lid. Place the mushrooms, stem-side downwards, in the dish. Pour the cream over them. Add the chopped shallots and parsley. Sprinkle with lemon juice, salt and pepper. Bake in a medium oven for 30 minutes.

BOHEMIAN PEAS

Böhmische Erbsen

4 SERVINGS

1 cup split yellow
peas
2 tablespoons butter
1 large onion

salt
4 tablespoons bread-
crumbs

Put the peas to soak the night before you want to use them. Drain the peas and put them in a large saucepan on the stove. Cover them with water, add salt. Bring to the boil, then lower the heat and cook slowly for about 45 minutes or slightly less. Pour off

the water and put the peas through a mincer or coarse sieve. Butter an oven dish. Melt 2 tablespoons butter in a frying-pan. Peel an onion and slice it in thin rings. Sauté these in the butter for a few minutes. When they are soft lift them out with a perforated spoon and place them evenly over the peas in the dish. Cover them thickly with breadcrumbs and pour the butter left in the frying pan over the breadcrumbs. Put in a medium hot oven and leave until the breadcrumbs are browned.

CABBAGE SALAD

Krautsalat

6 TO 8 SERVINGS

1 white cabbage	2 tablespoons wine
a few caraway seeds	vinegar
1 onion	salt and pepper
dried marjoram	boiling water
4 tablespoons olive oil	2 tablespoons
	chopped parsley

Wash the cabbage and remove any soiled or old leaves. Shred it finely. Chop up the onion. Place the cabbage alone in a big bowl and pour boiling water over it. After 10 minutes drain off the water. Mix together the oil, vinegar, salt, pepper, marjoram, and caraway seeds and pour them all over the cabbage. Leave until completely cold. Sprinkle with chopped parsley just before serving.

CABBAGE WITH SOUR CREAM AND CARAWAY SEEDS

Kraut mit Rahm

4 TO 6 SERVINGS

1 heart of a cabbage	a few caraway seeds
3 tablespoons sour cream	1 tablespoon butter salt

Melt the butter in a saucepan. Put the cabbage, shredded finely, on top of it, pour the sour cream over it, and stir. Sprinkle with salt and caraway seeds. Cover tightly and cook slowly at simmering point for 1½ hours, stirring every 15 minutes or so.

CARROTS WITH CARAWAY SEEDS

Möhre mit Kümmel

4 SERVINGS

1 lb. young carrots	a few caraway seeds
1 tablespoon butter	1 tablespoon chopped
1 tablespoon flour	parsley

Scrape the carrots and cut them into dice. Put 2 teacups water in a saucepan and bring to the boil. Add 1 teaspoon salt and put on the lid. Cook for 10 or 12 minutes, then pour off the water into a jug and put the carrots to keep warm. In the saucepan, melt the butter and stir in the flour, and let it cook until slightly brown. Now pour in the carrot water slowly, stirring all the time. Add the caraway seeds and then the carrots, mixing them thoroughly. At the last moment add the parsley chopped very fine, and stir it in. Serve at once.

CREAMED SPINACH

Spinat mit Obers

4 SERVINGS

1 lb. spinach	$\frac{1}{2}$ cup cream
1 dessertspoon butter	white pepper
$2\frac{1}{2}$ tablespoons	
breadcrumbs	

Wash the spinach carefully. Put it dripping wet in a saucepan with some salt. Cover it tightly and cook for 7 minutes, shaking occasionally. Remove from the fire. Pour off water and sieve the spinach. Stir the butter into it, more salt if needed, and a sprinkle of white pepper, then put it in a hot serving dish. Heat the cream without letting it boil, and then pour it over the spinach. Serve at once.

CUCUMBER & HORSERADISH SALAD

Gurkensalat mit Kren

4 SERVINGS

1 cucumber	1 dessertspoon lemon
1 tablespoon grated horseradish	juice
1 1/2 tablespoons olive oil	3 tablespoons sour cream
	salt and pepper

Mix the olive oil and lemon juice together with salt and pepper. Slowly add the sour cream, stirring all well together. Peel and slice the cucumber and put the slices in the dressing. Leave to chill for 30 minutes. Sprinkle with horseradish and serve.

DANDELION LEAVES IN SOUR CREAM

Rohsalat in saurem Rahm

4 SERVINGS

1 lb. dandelion leaves	salt and pepper
1/2 cup sour cream	1/2 teaspoon paprika

Wash the dandelion leaves well. Put them in a bowl and pour boiling water over them. Drain well. Get 3 tablespoons salted water boiling and put the leaves in it, cover the pan and cook for 10 minutes, shaking the pan 2 or 3 times during cooking. Drain off all the water. Chop up the leaves coarsely. In a small thick-bottomed saucepan heat the sour cream. Add salt and pepper and stir the chopped leaves into it. Reduce the heat and let the cream begin to show tiny bubbles but not quite to boil. Pour into a serving dish and sprinkle with paprika.

FRIED POTATOES

Gebackene Kartoffeln

4 SERVINGS

4 large potatoes	2 or 3 bacon rashers
2 onions	1 tablespoon chopped
2 tablespoons butter	parsley

Peel the potatoes and cook them in boiling salted water until soft but firm. Remove them, slice, and sprinkle with the chopped parsley. Let the butter or lard melt in a frying pan and add the peeled and finely chopped onions to it. Chop up the rashers into pieces about $\frac{1}{2}$ " square and add them to the onions. When they are cooked, add the potatoes and parsley and mix together thoroughly. The mixture should always be moist, not dry, so if necessary add a little extra butter or lard. (Add chopped sausage, etc.)

GREEN BEANS WITH FENNEL

Grüne Fisolen

4 SERVINGS

2 cups green beans	$\frac{1}{4}$ cup butter
salt	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup fennel, chopped	1 tablespoon flour
1 tablespoon grated onion	1 teaspoon lemon juice
	few grains nutmeg

Get a small amount of salted water boiling in two separate saucepans. Put the beans in one and the fennel in the other. Cover both tightly, cook for 10 minutes, shaking the pans occasionally. Remove from fire, drain off water. Put beans in a warmed dish and lay the fennel on top of them. Keep warm while you make this butter sauce: Melt half of the butter in a saucepan, blend in the flour well. Gradually add $\frac{1}{2}$ cup cold water, a little at a time, always stirring constantly, until the sauce thickens. Add the rest of the butter, the lemon juice, a grating of nutmeg and the grated onion. Do not let the sauce boil, or it will curdle, and stir it all the time you are making it. Pour this sauce over the dish of beans and fennel and serve at once.

HOT SAUERKRAUT WITH ONIONS

Garniertes Kraut

4 SERVINGS

2 lb. sauerkraut	2 onions
1 cup butter	salt and pepper

Simmer the sauerkraut in salted water for 10 minutes. Pour off the water. Peel the onions and put them through a mincer. Melt the butter and stir the onions into it. Pour the butter and onions over the sauerkraut and serve with Frankfurters, chipolatas or other pork meat.

HUNGARIAN MARROW

Ungarische Kürbisse

4 SERVINGS

1 12" marrow or 2 6" ones	1 teaspoon Hungarian paprika
3 onions	1 cup sour cream
4 ozs. butter	1 dessertspoon parsley

Cut up the marrow, without peeling it, into finger-sized strips. Melt the butter in a frying pan. Peel and chop up the onions as small as possible and fry them light brown in the butter. Now add the marrow pieces. Cover the pan. Lower the heat to simmering point and cook for 30 minutes. Stir the paprika into the sour cream and mix well. Pour this over the marrow. Let it heat thoroughly. Chop up the parsley and sprinkle over the marrow. It is now ready to serve.

MUSHROOM CUTLETS

Pilzschnitzel

4 SERVINGS

1 lb. mushrooms	1 medium carrot
2 ozs. flour	1 young parsnip
3 ozs. butter	$\frac{1}{2}$ lb. green peas
deep pan of fat	1 egg

Wash and scrape the carrot and parsnip, grate them into a pile. Wash but do not peel the mushrooms and chop them up into tiny pieces, stems and all. Melt half the butter in a frying pan. Add the chopped mushrooms and let them fry lightly for 5 minutes, stirring all the time. Melt the rest of the butter in another saucepan. Add the parsnips and carrots to it and fry them gently, also stirring, for 5 minutes. Then add them to the mushrooms, sprinkle with salt and pepper. Lift up the mixture with a perforated spoon and put it in a bowl — mix it up well. Beat up the egg and gradually stir the flour into it. Pour this over the vegetables. With floured hands, take up a quarter of this mixture at a time and shape each into oval cutlets. Or if you prefer, make 8 smaller cutlets. Get the fat smoking hot in a deep frying-pan and fry each cutlet quickly to a deep golden brown. Very good as a one-course meal. Serve with salad, potatoes, rice, or noodles.

POTATO BALLS

Erdäpfelmudeln

4 SERVINGS

6 medium potatoes	2 tablespoons flour
yolks of 2 eggs	$\frac{1}{2}$ cup fine white
fat for frying	breadcrumbs

Boil and mash the potatoes very finely. Beat the yolks of 2 eggs. Save a little for brushing after the balls are prepared. Mix the yolks in with the mashed potatoes. Shape into little balls, by hand. Roll in flour. Brush each one with egg yolk. Roll in the breadcrumbs. Fry in very hot fat.

This will be served with a main dish.

POTATO & CHEESE TURNOVERS

Zillertaler Krappfen

4 SERVINGS

1/2 lb. oatmeal flour	salt
3 potatoes	1 tablespoon chives
1/2 lb. cream cheese	1 small onion
deep pan of fat or	1/2 cup milk
1/2 lb. butter	

Put the flour in a bowl. Little by little stir into it boiling salted water until you have a firm but not sticky paste. Knead it well and with floured hands roll it out into a large roll about 1 1/2" thick. Cut this roll into pieces about 1" long. Take these little cubes and roll each one out flat. Sprinkle flour on each and leave ready to fill.

Peel, cut up and cook the potatoes until they are soft. Pour off the water and mash them up well. Add salt to taste and the cream cheese, chopped chives and milk. Peel and chop the onion very finely and add it too. Now put a spoonful of potato on each flat piece of dough, fold the dough over and press it together so that no filling can escape. Get the pan of deep fat smoking hot and cook the turnovers quickly in it until they are golden brown. Serve with sour milk, cream or yoghurt.

These turnovers are often made using spinach as a filling instead of potato. They are also made with jam, prunes, apricots, etc.

POTATOES IN MUSTARD SAUCE

Senfkartoffeln

4 SERVINGS

4 fairly large potatoes	1 tablespoon flour
1 teacup German mustard	2 tablespoons butter
$\frac{1}{2}$ teacup bread-crumbs	1 cup stock
	pepper and salt

Peel the potatoes and cook them in boiling salted water until they are soft but still firm. Remove them and slice them and put them in an oven dish. Melt 1 tablespoon of the butter. Stir in the flour and when it is blended in slowly add the stock, stirring all the time. Add salt, pepper and the cup of mustard. Pour this sauce over the dish of potatoes. Sprinkle breadcrumbs all over the top and dot with little pieces of the remaining tablespoon of butter. Cook in the oven or under a grill until golden brown.

POTATO PANCAKES WITH SAUERKRAUT

Blatteln mit Kraut

4 SERVINGS

1 lb. potatoes	a few caraway seeds
1 tablespoon butter	1 cup brown sauce
2 tablespoons flour	2 tablespoons cooking fat
1 lb. sauerkraut	

Peel the potatoes and cut them up coarsely. Cook them for 10 or 12 minutes in boiling salted water. Drain off the water and rub them through a sieve into a bowl. Add 1 dessertspoon salt, 1 tablespoon butter and the flour. Mix all well together into a dough. Add more flour if it is sticky. Roll into a ball and place on a floured board. Roll out with a floured rolling-pin until about $\frac{1}{4}$ " thick. Cut into 3" squares. Get the cooking fat really hot and fry each potato square until it is golden and crisp. Serve with hot sauerkraut heated in brown sauce and mixed with caraway seeds.

POTATO STEW

Kartoffelgulasch

4 SERVINGS

6 medium potatoes	salt
3 onions	1 tablespoon paprika
3 tablespoons butter	a few caraway seeds
2 tablespoons flour	

Peel the potatoes and cut them in halves. Put the butter in a frying pan to get hot. Peel and slice the onions and fry them in the hot butter until they are golden. Now add the raw halved potatoes and stir them about in the onions and butter. Sprinkle the flour over them and keep turning the potatoes in it for about 2 or 3 minutes. Now add enough water to cover the potatoes, put a lid or plate on the frying pan and lower the heat to simmering point. Cook for 30 minutes. Add salt, caraway seeds, paprika and salt.

The sauce should be thick and creamy. If it isn't, cook a little longer, stirring constantly, until it is.

POTATO WHEELS

Kartoffelpuffer

4 TO 6 SERVINGS

2 large raw potatoes	lard or melted bacon
2 eggs	fat
4 tablespoons flour	8 tablespoons apple
salt	sauce or cranberry
	sauce

Peel the potatoes and grate them shortly before the meal. Should a lot of liquid form, pour some away. Add flour, eggs, and salt, and stir well. Melt the fat in the frying pan, and when it is very hot place 1 tablespoon of the mixture at a time in the fat, flattening it out like a pancake. Lower the heat and fry golden crisp on both sides. Serve very hot with cold apple sauce or cranberry sauce.

RED AND GREEN PEPPER SALAD

Roter-und-Grüner-Paprika-Salat

4 SERVINGS

2 sweet green peppers	salt and pepper
2 sweet red peppers	2 medium sized
3 tablespoons olive oil	onions
1 tablespoon lemon juice	

Put the whole peppers in a bowl. Pour boiling water over them and leave for half a minute. Then plunge them into cold water. Leave half a minute and drain. Cut off the stalks of the peppers and carefully remove all the seeds. Slice up the peppers in very narrow strips. Peel and chop up the onion finely. Put the oil in a big wooden bowl. Stir in the lemon juice, salt, pepper and the chopped onions. Add the red and green peppers and toss all well together. Let stand for 2 or 3 hours before serving.

RED CABBAGE WITH CHESTNUTS

Blauer Kohl

4 SERVINGS

1 big red cabbage	1 dessertspoon sugar
1 cup cream	½ lb. chestnuts
	2 cups stock

A delicious accompaniment to port or sausages. Boil the chestnuts and peel them. Wash the cabbage and remove any soiled or too tough outer leaves. Get a large saucepan of salted water boiling. Place the cabbage in it. Cover tightly. Cook for 10 minutes. Remove the cabbage from the water and take out its heart, disturbing the outer leaves as little as you can. (Save the heart for another dish, of course.) Chop up the chestnuts and mix them with the sugar, and stuff the cabbage with them. Place the cabbage in an oven-dish and pour hot stock over it. Cook in a moderate oven for 20 minutes. The stock should simmer but not boil fast while it is cooking. At the last moment pour the cream over the cabbage and serve.

SAUERKRAUT WITH APPLES

Apfelkraut aus Sauerkraut

4 SERVINGS

1 lb. sauerkraut	salt
4 rashers bacon	2 teaspoons flour
4 large apples	1 large onion
1 cup stock	

Chop the bacon and fry it gently until nearly crisp. Peel and chop the onion and add it to the bacon. Let them cook slowly until they are soft. Put bacon and onion in a large saucepan with the sauerkraut. Pour on the stock. Cover the pan. Simmer for 10 minutes. Peel and core the apples and cut them up into quarters. Put them in the saucepan. Add salt and continue to cook until the apples are very soft. Stir in the flour and mix well. Increase the heat and remove the saucepan lid. Cook for 7 minutes, stirring once or twice. Serve hot.

SPINACH BREAD FRITTERS WITH EGG

Spinatkucheln mit Eiern

4 SERVINGS

8 thin slices bread	1 cup fine bread-
2 lbs. spinach	crumbs
6 eggs	1 cup milk
2 tablespoons	salt and pepper
chopped parsley	butter

Cook the spinach in a little boiling salted water for 5 or 6 minutes. Drain and chop it up very finely. Cut the crusts off the bread, butter one side of each and cut in two lengthwise. Make a sandwich with the spinach as filling. Beat up two of the eggs, put them in a shallow bowl. Add the milk, salt and pepper. Carefully dip each sandwich in the egg and milk. Drain it slightly, roll it in the breadcrumbs, then fry it crisp in a hot frying pan in which some butter is sizzling. Boil the 4 eggs for 7 minutes. Plunge them into cold water. Remove, shell, and slice them and serve with the fried sandwiches. Instead of the spinach try sweet-breads, well cooked and chopped, or sausages. Instead of plain bread, try using rolls.

STEWED CUCUMBER

Gedünstete Gurke

6 SERVINGS

3 cucumbers about 8'' long	1 tablespoon butter
1 lemon	1 tablespoon flour
1 clove garlic	1 cup stock
salt and pepper	1 cup sour cream

Peel and slice the cucumbers. Melt the butter in a saucepan. Stir the flour into it. Stir, and let the flour cook until it is slightly brown. Slowly, a little at a time, add the stock, constantly stirring. When it has all been added, slowly pour in the sour cream, the juice of the lemon, the garlic clove chopped finely, salt and pepper. Add the cucumber slices. Cover the pan and simmer gently for 15 minutes. Then remove the cucumbers and put them in a hot serving dish. If the sauce is too thin, simmer it a little longer to reduce it and then pour it over the cucumbers and serve.

STUFFED ARTICHOKEs

Faschierte Artischocken

6 SERVINGS

6 artichokes	2 tablespoons bread-
2 lemons	crumbs
1 cup cream	1 lb. fresh green peas
1 oz. butter	salt
2 ozs. cheese	

Fill a large saucepan with water. Add salt, and bring to the boil. Put in the artichokes and cook for 10 to 15 minutes. Drain. Butter an oven-dish and place the artichokes in it. Melt the butter in a frying pan. Put the peas in it and gently shake them about while they cook, for about 5 minutes. Then sprinkle them among the artichokes. Pour in the cream. Cover with breadcrumbs and grate the cheese over all. Put in a hot oven and leave until the cheese begins to brown.

STUFFED CABBAGE

Krautwürsteln

6 TO 8 SERVINGS

1 large white cabbage	4 tablespoons cream
1 lb. minced steak	or milk
½ lb. rice	salt and pepper
1 tablespoon parsley	a little butter
2 medium onions	

Pull the leaves off the cabbage except for the small ones at the heart. If the biggest ones have a very large middle stalk, cut the hardest part of it out. Put the leaves in a saucepan in 2 or 3 cups of boiling, salted water for 5 minutes. Put the rice in a saucepan. Add just enough cold water to cover and one teaspoon salt. Cover tightly and cook for 10 or 12 minutes. Put a little butter in a frying-pan. Add the onions, chopped fine, a little salt and pepper, and when they begin to go soft, add the minced meat and cook gently for about 5 minutes. Then put the rice in a bowl with the minced meat and onions and add the parsley, finely chopped. Remove the cabbage from the saucepan. Take each leaf separately, place 2 tablespoons of the stuffing on it and roll it up into a neat parcel with the ends tucked in. Lay the parcels side by side in an oven dish, but not crammed together. When the dish is full, pour the cream or milk over all and cook in a slow oven. When done, the tops of the cabbage parcels should be lightly browned.

STUFFED CUCUMBERS

Faschierte Gurke

4 SERVINGS

4 medium sized cucumbers	1 tablespoon flour
1 lb. minced steak or sausage meat	2 cups meat stock
2 tablespoons butter	1 tablespoon wine vinegar
	pepper and salt

Peel the cucumbers. Slice off their ends and scoop out the seeds with a long thin spoon. Fry the meat gently in 1 tablespoon butter for 2 minutes. Add salt and pepper. Remove the meat and stuff each cucumber with it. As each is stuffed, put it in an oven dish. Melt the other tablespoon of butter in the frying pan. Add the flour and let it cook until it is well browned. Add the stock slowly, a little at a time, stirring constantly. Add the wine vinegar and more pepper and salt if necessary. Pour this sauce over the cucumbers and put them in a slow oven to cook until they are tender, but still firm.

STUFFED GREEN PEPPERS

Paprika gefüllt mit Reis

6 SERVINGS

8 green peppers	1 cup stock or water
1 cup rice	3 tomatoes
1 onion	2 tablespoons goose dripping
2 breakfast cups sour cream	salt

Put a large saucepan on the stove and put the goose dripping in it to get hot. Cut off the tops of the peppers and carefully remove all the seeds. Shred 2 of them. Put the 6 others in the saucepan with the goose dripping, the onion, chopped finely, the peeled tomatoes, salt and the rice. Add the stock or water. Cover the pan. Cook for about 10 or 12 minutes, when the rice should be soft. Remove the 6 whole peppers. Lower the heat. Pour in the sour cream and simmer for 5 minutes, stirring all the time. Stuff the peppers with the mixture and arrange on a hot plate with mounds of plain boiled rice.

STUFFED TOMATOES

Einfache gefüllte Paradiesäpfel

4 SERVINGS

4 big tomatoes	3 tablespoons fresh
2 big onions	chopped parsley
1½ tablespoons	salt and pepper
butter	a little sugar
6 shallots	a little butter

Butter a baking dish. Peel and chop very finely the onions and shallots. Mix them together with the parsley, salt and pepper. Cut the tomatoes in two and scoop out their middles, leaving enough at the sides to keep them firm. Fill each halved tomato with the onion and shallot mixture and put it in the baking dish. Melt the butter and stir about ½ teaspoon sugar into it. Pour a little of this over each tomato and put the dish in a medium oven to bake for 30 minutes.



STUFFED TURNIPS

Rüben mit Pilzen

4 SERVINGS

4 turnips about 4" in diameter	1 tablespoon parsley, chopped
$\frac{3}{4}$ lb. mushrooms	1 large onion
$\frac{1}{2}$ lb. rice	2 tablespoons butter
	1 tablespoon flour

Peel the turnips. Cook them about 40 minutes in salted boiling water with the lid on the saucepan. While they are cooking, boil some rice in salted water for about 12' minutes. Drain it. Fry the onions, finely chopped. Chop up the mushrooms, stems and all, and add them to the onion, stirring all the time so that they do not get overcooked. Add all this to the rice and mix it well in. Remove the pan from the fire and add finely chopped parsley. When the turnips are done, pour off the water and put it aside in a jug. Cut off the top of each turnip and scoop out the middle. Fill each with the rice and mushroom mixture, and put them all in an oven dish. Melt 1 tablespoon butter and pour it over the turnips. Put the oven dish in a fairly hot oven to heat for 10 minutes. In the meantime, melt the other tablespoon butter and stir into it 1 tablespoon flour. Let it cook, stirring all the while, until it is brown. Now slowly add the water in which the turnips were cooked, stirring as you do so. When the turnips are ready, pour this over them, and serve.

SWEET-SOUR GREEN BEANS

Süß-saure grüne Bohnen

4 SERVINGS

1 lb. fresh string beans	few grains nutmeg
$\frac{3}{4}$ cup water	$1\frac{1}{2}$ tablespoons sugar
salt and pepper	$1\frac{1}{2}$ tablespoons tarragon vinegar
1 clove garlic	2 cloves
1 small onion	2 tablespoons butter
1 bay leaf	1 tablespoon chopped parsley

String the beans and cut off heads and tails. Put the water in a large saucepan and bring it to the boil. Peel and slice the onion and add it with salt, pepper, bay leaf, peeled garlic clove and nutmeg to the water. Let these simmer for 10 or 15 minutes, then add the beans and cover the pan. Let them boil for 10 minutes. Pour off the water into a bowl and put the beans in a dish to keep hot. Put the liquid back into the saucepan and fish out the garlic clove and the bay leaf. Add sugar, vinegar and cloves and bring to the boil. Boil until half the liquid has evaporated, then fish out the cloves. Now stir in the butter. When it is melted add the beans. Chop up the parsley as small as possible and stir it in. Serve at once.

TYROLEAN POTATO BALLS

Erdäpfelnudeln

4 SERVINGS

1 lb. potatoes	1-2 tablespoons flour
1 dessertspoon salt	2 cups fine bread- crumbs
2 tablespoons butter	

Peel the potatoes and cut them up into fairly small pieces. Get a saucepan of salted water rapidly boiling and put the potatoes in. Cover and cook for 15 minutes. Drain and rub potatoes through a sieve into a large bowl. Add 1 tablespoon butter and 1 or 2 tablespoons flour. Work into a smooth dough and with floured hands make little balls about $\frac{1}{2}$ " in diameter. Get a big saucepan of salted water boiling and throw the balls into it. Cook for 5 or 6 minutes. Fry the breadcrumbs in the rest of the butter until they are golden and then lift each potato ball out of the saucepan with a perforated spoon and toss it in the breadcrumbs.

VEGETABLE MARROW PAPRIKA

Kürbisse mit Paprika

4 SERVINGS

1 vegetable marrow about 12" long	1 gill sour cream
2 tablespoons butter	2 teaspoons paprika
1 tablespoon flour	salt and pepper

Peel the marrow and cut into pieces about the size of a matchbox. Sprinkle them with salt. Put a large saucepan on the stove and melt the butter in it. Blend in the flour, stirring carefully. Very gradually add the sour cream, still stirring. Season with salt and pepper. Stir in the paprika. Bring all to the boil. Now put in the marrow. Lower the heat and simmer for 10 to 15 minutes, and leave for 30 minutes.

VIENNESE BAKED TOMATOES

Gebackene Paradiesäpfel

6 SERVINGS

1½ lbs. tomatoes	1 cup cream
6 slices white bread	½ lb. Parmesan cheese
2 ozs. butter	salt and pepper
2 tablespoons anchovy paste	4 pickled cucumbers

Plunge the tomatoes in a bowl of boiling water. Leave for 5 minutes, remove and skin them, which you will then find easy to do. Slice them as thinly as possible. Cut the crusts off the bread and cut each piece into 3, lengthwise. Fry the slices in butter, which you should first get very hot, until they are crisp and golden. Butter an oven dish. Put 3 pieces of fried bread in the bottom of the dish. Salt and pepper them. Now place a layer of tomatoes over them. Cover the tomatoes thickly with grated Parmesan cheese. Lay another layer of bread on top, this time spreading each piece with anchovy paste. Add another layer of tomatoes, salt and pepper, then grated cheese, and continue these layers in the same order, spreading anchovy paste on each bread slice, until the dish is full. Chop up the pickled cucumbers. Pour the fresh cream over them, and pour all this over the tomato dish. Bake for about 15 minutes in a warm but not too hot oven.

VIENNESE CAULIFLOWER

Karfiol auf Wiener Art

4 TO 6 SERVINGS

1 medium-sized cauliflower	6 pickled anchovies salt and pepper
2 egg yolks	1 tablespoon parsley
4 tablespoons cream	2 tablespoons grated Parmesan
4 tablespoons milk	3 tablespoons bread-crumbs
2 tablespoons butter	
1 lb. sweetbreads	

Put the anchovies to soak in water. Clean the sweetbreads. Wash the cauliflower, cut off the outside leaves, and make a few slashes in its base. Get a saucepan large enough to hold it full of water and bring it to the boil. Add 1 dessertspoon salt. Put in the cauliflower and cover the saucepan. Boil for 10 minutes. Remove from stove and drain, but keep it warm. Remove the anchovies from their water, take out all bones, and cut them up into tiny pieces. Get a little of the butter melted in a frying-pan. Chop up the sweetbreads finely and put them in the butter to cook gently, shifting them about so that they do not burn or overcook. Cook for 2 or 3 minutes. Put 1½ tablespoons butter in a small thick-bottomed saucepan. When it is melted stir in the flour. When it is blended, but before it begins to colour, slowly add the milk, stirring all the time. Remove from the fire while you beat up the egg yolks with the cream. Add this slowly to the white sauce. Now add the anchovies and the sweetbreads, and put the saucepan back on the fire to cook gently for 1 minute, stirring all the time. Add the parsley, chopped fine. Butter a deep oven dish. Put the cauliflower in it. Pour the sauce over and around it and cover with breadcrumbs. Place little pieces of butter here and there on top and put in a hot oven for 10 minutes.

VIENNESE CABBAGE

Kraut auf Wiener Art

6 TO 8 SERVINGS

1 white or red cabbage	$\frac{1}{3}$ cup wine vinegar
2 tablespoons sugar	1 dessertspoon flour
$2\frac{1}{2}$ tablespoons butter	salt a little water

Chop up the cabbage into small pieces. In a big saucepan put 2 tablespoons butter. Add the sugar and let it cook, stirring occasionally, until it is brown. Then put the cabbage in the saucepan, tossing it about until it is well coated. Reduce the heat and keep stirring all the time for 2 or 3 minutes. Now add 2 tablespoons water and a third of a cup of wine vinegar. Get 1 dessertspoon butter hot in a frying pan and stir into it 1 dessertspoon flour. When it is brown, pour a little of the liquid from the cabbage into it. Stir well and return all to the cabbage saucepan. Cook, stirring, for 10 minutes, then serve.

VIENNESE POTATOES WITH LIVER STUFFING

Kartoffel mit Leberfasch

4 SERVINGS

1 lb. liver, preferably calves'	2 tablespoons grated cheese
4 large potatoes	2 onions
4 tablespoons sour cream	3 tablespoons butter salt and black pepper

Scrub the potatoes and put them in a saucepan of boiling salted water. When they are soft but firm, drain off the water and carefully peel off the thin skin — being careful to keep the potato intact. Cut each in two, lengthwise, and scoop out the middle.

Peel and chop up the onions and the liver into small pieces. Get the butter melted and beginning to sizzle. Fry the onions and liver pieces in it for 3 or 4 minutes, then put them through a mincer or mouli-grater. Stir in salt and pepper and the scooped-out centres of the potatoes. Arrange the potatoes that have been scooped out in a buttered oven-dish. Fill each one with the liver stuffing. Pour cream over them all and sprinkle with the grated cheese. Put in a hot oven until the cheese begins to brown.

Fish

The Austrians are brilliantly versatile with fish, and considering the fact that all their seafish has to be imported, they should put us to shame. We can get as much good fish as we want to, and it remains one of the most economical foods on the market.

The Austrians used a great deal of fresh-water fish, like the carp which they bred in their castle moats or in the monastery stewponds, and which they always eat at Christmas and the New Year. Austrian fish are frequently sold alive. It is a common sight, especially on Fridays, to see them swimming about in wooden troughs in the market places.

Many of these recipes call for live fish, but since this is rarely possible in this country, always see that the fish you buy is absolutely fresh. A fish should never have dull eyes.

With water all around us, and the sea never very far away, there is no excuse for fish that has lost its first freshness.

The Austrians like highly-seasoned fish dishes, many of them with Paprika, and certainly this is a good way of transforming a too-familiar fish like cod. There is no reason why you should not substitute cod or any other fish for the fishes given in these recipes, provided you use the same amount. But sometimes ask your fishmonger for the more unfamiliar fish. He is sure to have them occasionally, and you will enjoy making their acquaintance.

BAKED PERCH

Gebackener Barsch

4 SERVINGS

2 large perch	1½ tablespoons
2 tablespoons capers	butter
4 anchovy fillets	grated lemon peel
1 tablespoon chopped parsley	salt and pepper

Buy the perch already filleted, unless, of course, it is a present from a family fisherman! Wash and dry the fillets, and cut them into chunky pieces. Thickly butter four individual earthenware dishes with lids. Butter the lids as well. Pack the fish pieces tightly in each dish, and dot capers over them. Sprinkle on salt and pepper and a grating of lemon peel. Cut the anchovy fillets into slender strips and lay a few across each dish of fish. Put the covers on the dishes and bake them in a hot oven for 15 minutes. Remove from the oven, take off the lids. Sprinkle with finely chopped fresh parsley, and serve.

This is a very good way of cooking smelts, too.

A sauceboat of lemon sauce (page 154) on the side will make this fish dish even more delectable.

BAKED SOLE

Gebackene Seezunge

4 SERVINGS

4 soles	1 tablespoon chopped parsley
salt and white pepper	2 large onions
1 tablespoon flour	
4 tablespoons olive oil	

Ask your fishmonger to fillet the soles for you. Peel and grate the onions coarsely into a shallow dish just big enough to hold the fish comfortably. Add salt and pepper to the onions and pour the olive oil over it, mixing all well together. Take the fillets of sole and bury them in this mixture, and bake them in it for 1 hour. Butter an oven dish. Remove the fillets from the oil and onion mixture and roll them up. Place them in the dish side by side and sprinkle them with flour. Put them into a moderately hot oven and bake for 15 minutes. Serve with tomato sauce.

BLUE TROUT

Blaugesottene Forellen

4 SERVINGS

4 *very* fresh trout
1 pint vinegar

1 dessertspoon salt
big bowl of ice-water

Do make sure that the trout are absolutely fresh. Get your butcher to draw them. Handle them as little as possible. Wash them gently 1 hour before you want to eat them and sew the head of each fish to its own tail with string. Put the vinegar in a large saucepan and bring it to the boil. Pick up each fish by the string you have sewn it with and dip it into the boiling vinegar. Leave for 1 minute. Then plunge it into the bowl of ice water and then place it on a serving dish. See that each fish is separate from the other fish. Leave for 45 minutes. Get a large saucepan of salted water boiling. Slide the fish very gently into it, trying not to touch them except by the string. Lower the heat and cook for 10 minutes in water that is just *below* boiling point. Remove carefully and serve at once with melted butter poured over them. Or, alternatively, chill and serve with a dressing of 3 parts olive oil to 1 part vinegar.

BÜCKLINGE HERRINGS WITH EGG

Bücklinge mit Ei

4 SERVINGS

4 herrings, preferably
Bücklinge ones
which your fish-
monger can proba-
bly supply

1 tablespoon butter
8 eggs
salt and pepper

Fillet the herrings and spread the fillets in a large well-buttered oven dish, as far apart from each other as possible. Break the eggs into the dish around the herrings, taking care to keep the yolks intact. Sprinkle salt and pepper on the eggs. Dot the herrings with butter. Bake in a moderate oven until the whites of the eggs are firm and white.

CARP WITH HORSERADISH

Karpfen mit Kren

4 TO 6 SERVINGS

1 carp, about 3 lb.	dusting of powdered
1 onion, 1 carrot,	horseradish or
1 potato, 1 small	horseradish cream
turnip (all chopped	2 cups vinegar
fine)	3 cups water
1 bay leaf	salt and pepper
a pinch of thyme	

Scale and clean the carp. Remove the head and put it with the pot-herbs, seasoning, vinegar and water into a thick pan. Boil for 20 minutes. Cut the carp, lengthways and then across, into fairly large pieces. Add them to the pan and simmer gently for 15 minutes. Serve the carp with the strained pot-herbs and some of the liquid, sprinkled with a little powdered horseradish. Serve in a hot covered dish.

CARP WITH PAPRIKA SAUCE

Paprikakarpfen

4 TO 6 SERVINGS

1 carp, 2-3 lb.	1 chopped onion
$\frac{1}{4}$ cup butter	2 beaten egg yolks
juice of $\frac{1}{2}$ a lemon	white pepper
1 teaspoon finely	salt
chopped parsley	1 cup thin cream
1 chopped onion	a little flour
$\frac{1}{2}$ teaspoon paprika	

Scale and clean the carp, removing the head. Allow the butter, onion, parsley and lemon juice to simmer in a thick pan until golden. Cut the fish into fairly large pieces and roll in flour, pepper and salt. Add the fish to the butter mixture, sprinkle with paprika and roll well before pouring over the cream. Stir in the egg yolks (before the pan is too hot, to avoid curdling). Garnish with parsley and sliced lemons, and serve in individual dishes.

COD WITH PEPPER

Kabeljau mit Pfeffer

4 SERVINGS

4 cod steaks 1½" to 2" thick	1 onion, quartered
1 parsley root, scrubbed and quartered	1 small green pepper (seeded)
2 celery stalks (com- plete with tops)	1½ cups fish stock
	1 bay leaf
	2 whole allspices
	salt to taste

Rub the washed and dried fish well with ground pepper. This is now put on one side. Put the vegetables in a large pot or fish kettle with a lid. Cover with some of the stock and cook slowly till all are soft. Then lay the fish on the vegetables, cover with the remainder of the stock and poach for about 20 minutes, or a little shorter time if the fish is rather thin. Remove the fish and place in a heated serving dish. Press the sauce through a sieve (not too fine, as most of the pulp should come through).

Note: Carp is used for this dish in Austria, but cod, so good, cheap and easy to buy in this country, is excellent.



CREAMED CRAYFISH

Krebse mit Obers

4 TO 6 SERVINGS

2 cups crayfish in
large pieces
 $\frac{1}{2}$ cup mushrooms,
chopped finely
 $\frac{1}{4}$ cup melted butter
 $\frac{1}{4}$ cup wine vinegar
1 cup cream

1 teaspoon onion,
finely chopped
1 teaspoon parsley,
finely chopped
salt and pinch cayenne
pepper

Into a thick pan put the finely chopped mushrooms, onion and parsley, crayfish meat and butter. Add a touch of salt and the cayenne pepper. Cook for 15 minutes over a low heat, turning the pieces of fish-meat once or twice but meanwhile keeping the lid on. Turn the mixture into a buttered casserole or individual oven dishes. Meantime blend the vinegar and the cream until thick and pour over the fish. Bake in a moderate oven (350° F) for 15 minutes, or put it under the grill until browned. Serve with creamed potatoes or boiled rice.

CREAMED HERRINGS WITH ANCHOVIES

Heringe in Rahmsauce

4 SERVINGS

4 fresh herrings
filleted
2 tablespoons butter
4 small anchovies
in oil

8 tablespoons sour
cream
1 cup breadcrumbs
salt and pepper

Butter an oven dish. Put in the fillets of herring. Cover with sour cream. Sprinkle thickly with breadcrumbs. Season with salt and pepper. Slice up the anchovies into narrow strips and lay along the top of each herring. Dot with butter all over. Bake in a moderate oven for 30 minutes.

EELS IN WINE

Aal mit Wein

4 SERVINGS

1 eel	2 lemons
1 tablespoon chopped parsley	2 eggs
3 glasses dry white wine	½ pint stock
1 tablespoon vinegar	1 tablespoon butter
1 teaspoon sugar	1 teaspoon made mustard
	salt and pepper

4 hours before the meal, chop up the eel into 2-inch pieces and put these in a jug. Sprinkle them well with salt, and leave them in a cold place for 3½ hours. Then remove them and put them in a saucepan, so that they are tightly packed together. Pour the wine over them. Chop the parsley finely and lay it on top of the eels. Put a tight lid on the saucepan. Bring the wine to just under boiling point. Reduce the heat, and leave to simmer gently until the eels are tender. In the meantime, hard-boil 2 eggs, and remove the yolks from them into a bowl. With a fork mash up the egg yolks smoothly. Melt the butter and stir it into the yolks. Warm the stock and then gradually add it to the egg and butter mixture. Add salt, pepper, made mustard and 1 teaspoon of sugar. Slowly add the vinegar. Put this sauce into a saucepan and bring it just to boiling point but do not let it boil. Remove the eels and put them in a serving dish. Slice the two lemons and arrange them around the eel pieces, and serve, accompanied by the sauce in a sauceboat.

FISH WITH CHOPPED HERBS

Fisch mit feinen Kräutern

4 TO 6 SERVINGS

whole small sea or river fish, or fish fillets	1 teaspoon parsley 2 teaspoons butter 1 teaspoon flour pepper and salt
$\frac{1}{4}$ lb. mushrooms	
1 large onion	

Chop up the parsley, onions and mushrooms and put them with butter, salt and pepper to simmer in a covered pan. Dust the fish with flour, pepper and salt and fry gently until both sides are golden. Sprinkle half the herbs from the pan, then turn the fish and fry again. Turn once more, sprinkle the remainder of the herbs, then turn and fry for a further minute. Serve with water-cress sauce (page 159).

FISH STEW

Fischgulasch

4 SERVINGS

2 lbs. any seafish	$\frac{1}{2}$ cup sour cream
1 teaspoon paprika	1 cup fish or other stock
2 tablespoons butter	salt
2 tablespoons flour	
1 onion	

Fillet the fishes and remove their scales, guts, heads, and tails. Wash, and dry the pieces well in a clean towel. Cut the pieces into smaller pieces about 1 inch square. Put the flour on a plate and mix it well with a dessertspoon of salt. Roll each fish piece in this flour, letting it get thoroughly coated. Get the butter melted in a saucepan or large thick frying pan. Peel the onion and then grate it coarsely into the hot butter. Stir it about a bit. Then add the floury fish pieces. Sprinkle the paprika over the fish pieces on both sides, then cover the saucepan with a lid or plate and cook gently on a low heat for 10 minutes. Then, gradually, pour in the stock, which should be hot, stirring gently. Simmer for another 10 minutes. Then remove the saucepan from the fire and very carefully blend in the sour cream. Put the saucepan back on the low heat, stir gently until the liquid thickens, then remove, and serve at once.

FISH WITH CAPER SAUCE

Fisch mit Kapernsauce

4 SERVINGS

1 heaping tablespoon capers	1 wine glass sour cream
1½ lbs. any white fish	1 tablespoon parsley
2 onions	salt
1 lemon	black pepper
	1 tablespoon butter

Clean and skin and fillet the fish (saving skin, heads, and tails for soup or stock). Cut it up into small pieces. Melt the butter. Peel and chop up the onions finely, and fry them in the butter. Add the fish to the onions. Add salt and pepper. Gradually stir in the sour cream. Add the capers, the parsley, well chopped, and the juice of the lemon. Grate a little of the rind in, too. Stir all gently together until everything is well blended, then turn it all into a buttered oven dish, and bake for 20 minutes in a moderate oven.

FLOUNDER STEAK WITH ANCHOVY SAUCE

Schollenschnitzel mit Sardellensauce

4 SERVINGS

4 steaks of flounder	1 heaped teaspoon flour
2 ozs. butter	
1 dessertspoon chopped parsley	1 small chopped anchovy
1 tablespoon chopped shallots or chives	juice of ½ lemon ½ cup fish stock or water

Well wash the fish and salt very delicately. Then sprinkle lightly with freshly ground pepper. Toss parsley and shallots in melted butter over low heat. Raise the heat and fry the fish quickly in this mixture till golden on both sides. Remove fish and blend flour with the remaining contents of the pan. Add the chopped anchovy, lemon juice and stock and cook till a medium-thick sauce is arrived at. Return fish to sauce and reheat slowly but very thoroughly.

FRIED MACKEREL

Gebratene Makrelen

4 SERVINGS

4 medium-sized mackerels	4 lemons salt and pepper
2 tablespoons olive oil	

Clean the mackerels and cut off their tails. Peel off the lemon rinds in one long peel and then chop it up into small pieces and stuff it up the cavity of each fish. Squeeze the lemon juice into a low bowl and turn each mackerel in it several times. Then leave the fish in it to soak for 30 minutes. Get the olive oil smoking hot in a frying-pan and fry the fish in it quickly on both sides. Serve with horseradish sauce.

FRIED OYSTERS

Gebratene Austern

4 SERVINGS

2 dozen large oysters	2 tablespoons grated Parmesan cheese
2 small egg yolks	
1 tablespoon water	2 tablespoons really fine breadcrumbs

Oysters are of course a luxury, but every hostess owes it to herself to serve them once in a while, they are so delicious . . .

If the fishmonger opens the oysters for you, he must guarantee their freshness. If you prefer to open them yourself, make sure that the shells are *absolutely* tight. Drain and be sure the oysters are free of chips. Beat egg yolks with water. Then roll each oyster in cheese, dip in egg water, roll in breadcrumbs and fry in clean, deep hot fat for 1 minute, or a fraction longer for very big oysters.

HADDOCK WITH PAPRIKA

Schellfisch mit Paprika

4 SERVINGS

4 good portions of haddock	1/2 cup cream
1 sliced onion	1 tablespoon paprika
2 ozs. butter	salt and ground pepper to taste

In a large roasting-pan, fry the onion lightly in butter. When golden, place the fish steaks on top. Beat the cream with paprika, salt and pepper and pour it over the fish. Bake for 25 minutes, or a little longer if the fish is more than 1 1/2" thick. Lift the fish from the dish, strain the sauce and serve on top of the portions. In serving, a coloured vegetable, such as tomatoes or a side dish of green and red pepper salad (page 62), is attractive and appetizing.

HERRINGS IN OIL

Heringe in Öl gebraten

4 SERVINGS

4 herrings	2 lemons
2 tablespoons olive oil	salt and pepper

Cut off the heads and tails of the herrings. Scale and fillet them by cutting along the backbone and gently easing off the fillets with your hand. Wash them and leave them to dry in a clean cloth. Now heat some of the oil in a frying-pan. When it is good and hot, put the herrings in it and sprinkle them with salt and pepper and the juice of the lemons. If the oil seems to be used up, add more. Turn the fish fillets and add more salt and pepper and lemon juice. Add a little more oil, too, if necessary. When done, drain the fillets on a piece of crumpled paper, and serve them immediately, hot. They are also very delicious chilled and served cold. A mustard sauce (page 159) is a good choice to go with them.

LARDED FISH

Gespickter Fisch

4 SERVINGS

1 large turbot or cod	$\frac{1}{4}$ lb. mushrooms
1 large piece larding bacon	$\frac{1}{2}$ lb. cauliflower salt and pepper
4 onions	a little butter

Clean and scale the fish but leave it whole. Butter a large baking-tin. Peel and slice the onions and lay them over the bottom of the tin. Put the fish on top of them. Slice up the bacon into thin strips and arrange them all over the fish so that it is entirely covered with them. Dot with butter. Season with salt and pepper. Bake slowly in a moderate oven, basting every 5 minutes, until the fish is tender. The time needed depends on the size of the fish. While it is cooking, break the cauliflower into little flowerets and cook them in a little rapidly-boiling salted water for 7 minutes, keeping the lid tightly on the pan. Drain. Fry the mushroom caps, unpeeled and whole, in a little butter, very lightly. When the fish is done, put it in a serving-dish, previously warmed, arrange the cauliflower and mushrooms in alternate heaps around it, and serve.

LOBSTER AND COLD SAUCE

Hummer mit kalter Sauce

4 SERVINGS

1 lobster	4 eggs
1 small onion	6 tablespoons olive oil
2 lemons	1 tablespoon French mustard
salt and white pepper	a little parsley
2 egg yolks	

The lobster should be alive if possible. Put on a saucepan big enough to hold the lobster. Fill it with salted water and bring it to the boil. Wash the lobster in plenty of fresh water and then plunge it into the boiling water. Boil for 30 minutes, when it should be a brilliant red. Remove it from the fire and let it cool

in the water, but remove any hard roe from the lobster and save it for the sauce. Now put the yolks of 2 eggs into a bowl and beat them well. Add olive oil, the juice of the lemons, mustard, salt and white pepper, and beat them together with a wooden spoon. Hard-boil 4 eggs. Shell them and scrape out the yolks. Press the yolks through a sieve and then add them, stirring well in. Peel the onion and grate it in also. Take the lobster out of the water and carefully remove its shell. Put the pieces of lobster meat in the same mixture. Put everything into a serving dish, sprinkle with chopped parsley and serve with very thin brown bread and butter.

MUSSELS IN WINE

Muscheln mit Wein

4 SERVINGS

2 quarts mussels	1 pint dry white wine
3 tablespoons butter	2 egg yolks
1 teaspoon black peppercorns	1 tablespoon flour
2 lemons	1 cup sour cream

Make quite sure that all the mussels are tightly closed when you buy them. Scrub them well, and rinse them 3 or 4 times. Crush the peppercorns. Put them in a large stewing saucepan, with salt and 2 tablespoons butter. Add the wine, the juice from the lemons, and the mussels. Bring to boiling point. Boil for 1 minute. Then lower the heat and simmer gently until every mussel has opened. Take out any half-shells with no fish on them. Move the saucepan of mussels to the back of the stove to keep hot. In a small thick saucepan, melt 1 tablespoon butter. Blend in 1 tablespoon flour, stirring all the time. Beat up the egg yolks. Remove the saucepan from the fire, and gradually add the egg yolks to the contents. Add the sour cream also, very slowly, and stir well. Put the saucepan back on the fire, stirring all the time, and gradually add about a cup of the liquid from the saucepan of mussels, blending it in very slowly and carefully. When it is smooth and thickening, pour this sauce into a warm sauceboat. Put the mussels, including the rest of the liquid in which they were cooked, into a fairly deep serving-dish, and serve, passing the sauce separately.

PAPRIKA MACKEREL

Makrelen mit Paprika

4 SERVINGS

2 large mackerel	1 egg
1 tablespoon Hungarian paprika	2 tablespoons butter
black pepper	2 onions
salt	4 tablespoons sour cream

Cut off the heads and tails of the mackerel. Clean, skin, and fillet them. Melt 1 tablespoon butter in a saucepan and fry the chopped-up onions in it until they are soft and beginning to brown. Add the fish fillets and turn them gently in the onions and butter for 5 minutes, then put the onions and fish into an oven dish. Put the cream in a bowl. Whisk it until it is slightly frothy. Add the paprika, salt, and pepper. Mix well, and pour over the fish. Put the dish in a medium oven and leave to cook for 20 to 25 minutes. Then carefully lift out the fish and put on a warm serving-plate in a warm place. Now beat the egg yolk, and gradually add the lemon-juice to it. Melt the other tablespoon of butter and add it. Then mix all this egg mixture with the sauce left in the oven dish in which the fish were cooked. Return all to a saucepan on the stove to heat up well, but not to boil. Pour the sauce over the fish, and serve.

SOLE IN WINE

Seezunge mit Wein

4 SERVINGS

4 soles, filleted	2 glasses dry white wine
4 tablespoons butter	1 cup white bread- crumbs
salt and pepper	

It is worth asking your fishmonger to do the filleting of the soles for you so that they keep a good shape. Dry them thoroughly by wrapping them in a clean tea-towel and leaving them for a few minutes. Melt the butter, and when it is fairly hot (but not sizzling) add the fillets. Sprinkle each one with salt, pepper and

breadcrumbs. Turn each one over and sprinkle the other sides with salt, pepper and breadcrumbs too. The fillets should be golden. Lift them out with a fishslice when they are ready and lay them in a hot, lightly buttered serving-dish. Pour the wine into the frying-pan where the fish were cooked, and stir well. Leave it on the fire until it is simmering, and then pour it over the fish in the serving-dish. Serve at once.

TROUT WITH TOMATO AND BACON

Forellen mit Paradiesäpfeln

4 SERVINGS

4 small fresh trout	1 cup milk
4 large ripe tomatoes	4 slices fat bacon
2 $\frac{1}{2}$ tablespoons butter	salt and pepper
	2 tablespoons flour

Cut off the heads and tails, skin and fillet the fish. Butter an oven dish and lay the fillets in it. Cover with the bacon. Put the dish into a moderate oven and leave for 15 minutes. In the meantime make the sauce: melt 2 tablespoons butter in a thick saucepan over a low flame. Add the flour gradually. Warm the milk separately nearly to boiling-point and pour it gradually into the flour and butter, stirring all the time. Season with salt and pepper. Stir until the sauce thickens. Skin the tomatoes, which will be easier to do if you first plunge them into boiling water. Slice them and cook them gently in a little butter. When they are cooked, add them to the milk sauce. Remove the fish dish from the oven and discard the bacon. Pour the sauce over the fish and serve.

TROUT FRIED IN OIL

Forellen in Öl gebraten

4 SERVINGS

4 small trout	flour
olive oil	parsley
fine salt and white pepper	1 lemon

For butter mayonnaise:

$\frac{1}{4}$ cup warmed butter	2 tablespoons
4 raw egg yolks	vinegar
$\frac{1}{4}$ cup oil or more	$\frac{1}{4}$ teaspoon salt
juice of 2 lemons	$\frac{1}{4}$ teaspoon pepper
	a little made mustard

Cut the trout open for about 2" underneath, clean and wash quickly inside and out in cold water. Make 3 or 4 crossways slits in the fish and dust with fine salt. Place the fish in a bowl or dish, cover with oil and leave for 30 minutes. When the fish are taken out, drain in a colander. While the oil heats in a pan, dust the fish with flour seasoned with a little salt and white pepper. Fry, turning from side to side, until the fish are golden. Garnish with parsley and slices of lemon. Serve either with melted butter, brown butter or butter mayonnaise.

To make the mayonnaise, beat all the ingredients together, in an electric mixer if possible; otherwise beat first with a wooden spoon, then with a rotary beater. Chill and serve.

TYROLEAN TROUT

Tiroler Forellen

4 SERVINGS

2 lbs. filleted trout	1 dessertspoon
$\frac{1}{4}$ lb. butter	chopped chives
salt and pepper	2 dill cucumbers
2 lemons	2 tablespoons capers
1 dessertspoon	2 cups mayonnaise
chopped parsley	sauce (see page 160)

For this delicious quick way of doing trout, you should make the sauce a bit beforehand so that it is ready and waiting for the fish, which should be eaten the minute it is done. For this sauce, chop up the parsley, chives, and cucumbers very small and mix them thoroughly, with the capers, into a thick mayonnaise sauce. Leave to chill.

After you have washed the trout fillets, rub each with salt, sprinkle it with pepper, and roll it in a plate of flour. Get the butter melted and beginning to sizzle in the frying-pan. Put in the fillets and fry them quickly on both sides. They should be an even golden colour. Put them on a warm serving dish and surround them with thin slices of the lemon.

Serve at once with the cold sauce in a sauceboat.

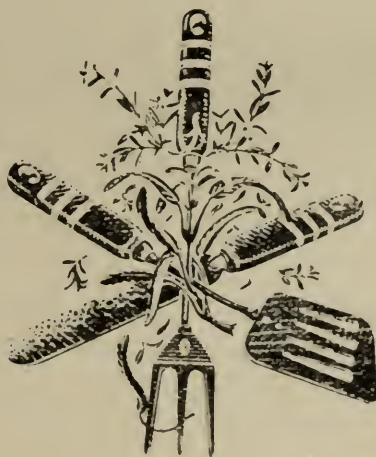
TURBOT WITH MUSHROOMS

Steinbutt mit Pilzen

4 SERVINGS

2 lbs. turbot	a little parsley
1 onion	4 tablespoons bread-
$\frac{1}{2}$ lb. mushrooms	crumbs
2 lemons	salt
1 cup olive oil	white pepper

For this you want a large earthenware or glass oven dish with a lid. Wipe it well all over with oil, even the lid. Wrap the fish in a dry cloth after washing it. Take a sharp knife and gash the fish several times on each side, slant-wise, then lay it in the dish. Put the oil in a frying-pan. Chop up the onions and put them in it. Chop up the mushrooms, skins, stems, and all, and add them too. Sprinkle with salt and pepper. Stir well. Chop up the parsley and add it, with the juice of the 2 lemons. Keep stirring, and after about 4 or 5 minutes, stir in the breadcrumbs. Toss them about well until they are well blended, and then put all this mixture over the fish in the oven dish. Cover the oven dish and put it in a moderate oven for about 45 minutes. This is particularly good served with green sauce (page 152) or Hollandaise sauce (page 153).



Poultry & Game

Austria has so many brilliant ways of cooking poultry and game, that one has come to associate them entirely with Austria. But the origins of a great many dishes lay, in fact, in Germany, Italy and Hungary, all regions of gastronomic supremacy.

The lightness and sparkle of the Austrian cook has, however, given the dishes a national individuality which disposes of their origin, and makes them entirely Austrian.

A most exciting condiment was gained from Hungary. That is Paprika or Hungarian Pepper. It is bright scarlet and colours as well as flavours the dishes in which it is used. It was introduced to Hungary by the Turks, who had dominated them for nearly 200 years. They in turn had brought it from India. It varies in strength. That which is used in Austria is only moderate so can be added in tablespoons.

Larding

In Austria and Hungary this is a very important part of their cooking, for poultry, game and meat. It is necessary to have a larding-needle. It is rather like our packing or carpet needle. It must have a very large eye.

The bacon is cut into strips about an inch or $1\frac{1}{4}$ inches long. Thread it through the eye of the needle and push through the skin of the bird or meat which you are cooking. Make the incisions small enough, so that a little bit of the fat bacon sticks out each end.

FRIED CHICKEN

Wiener Backhuhn

4 TO 5 SERVINGS

2 young chickens, not more than 4 months old flour	yolks of 2 eggs butter or fat salt and pepper fine breadcrumbs
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Disjoint the chickens. Sprinkle with salt and allow to stand for 30 minutes. Dip the joints in flour. Brush with the yolks of egg (beaten). Now roll in the fine breadcrumbs. Fry in piping hot butter or lard until the pieces are golden brown. Drain on paper and place at once on a hot dish in a warm oven. Leave for about 10 minutes. Sprinkle with lemon juice and garnish with 1 or 2 slices of lemon. Serve with lettuce salad and sliced hard-boiled eggs.

CHICKEN PAPRIKA

Paprikahuhn

6 SERVINGS

2 young frying chickens	3 teaspoons paprika
4 tablespoons butter	yolks of 2 eggs
1 cup sour cream	salt and pepper
5 onions	1 tablespoon sieved flour

Quarter the chickens. Slice the onions and cook in the hot butter until a golden brown. Add the chicken quarters and allow to cook until slightly coloured. Sprinkle with the paprika. Dust with flour, salt and pepper. Beat the yolks of eggs and add to the sour

cream. Cover the chicken mixture with this. Cover the pan and simmer for about 20 minutes. This can be served with noodles or rice.

CHICKEN RAGOUT

Hühnerragout

5 TO 6 SERVINGS

1 medium sized chicken	2 cups of good stock
1 stick celery	2 tablespoons chopped parsley
1 cup button mushrooms	2 tablespoons butter
1 carrot	1 tablespoon flour
1 parsnip	salt and pepper
	½ lemon

Cut the chicken into joints and smallish pieces. Fry in the butter in a deep saucepan. Cover and cook slowly for 30 minutes. Dice all the vegetables but leave the mushrooms whole. Add the diced vegetable to the chicken, also juice of the ½ lemon. Put one cup of stock in and cook for another 30 minutes. Remove from heat and sprinkle the flour in and seasoning. Add the remainder of the stock and cook for a few minutes. Lastly add the mushrooms and cook for another 15 minutes. Serve in deep dishes with boiled rice and chopped parsley.

GIBLET AND COOKED POULTRY RAGOUT

Geflügelragout

4 TO 6 SERVINGS

The neck, giblets, heart and liver of any poultry	1 or 2 cups stock
any left-over pieces of cooked poultry	salt and pepper
4 onions	paprika
	flour
	goose fat

Slice the onions and cook in goose fat. Add the giblets and brown these also. Sprinkle with about 1 tablespoon flour and 2 or 3 teaspoons paprika. Mix gently together. Warm the stock and cover the ragout. Season with salt and pepper. Simmer for 1 hour. Add the left-over cooked poultry pieces and simmer for a further 10 minutes. Serve with macaroni or potato balls.

CASSEROLE OF CHICKEN

Gedünstete Hühner

4 SERVINGS

1 small chicken	6 anchovies
4 tablespoons bread- crumbs	1 teaspoon chopped parsley
2 tablespoons butter	juice of $\frac{1}{2}$ lemon
1 onion	chicken stock
salt and pepper	flour

Boil the chicken for 1 hour. Cut about 2 breakfast cups full of meat off the bones and dice it. Save the stock. Put the butter in a thick pan. Melt it and fry the onion a pale brown. Add the breadcrumbs, parsley, lemon juice and anchovies. Cook for a few minutes. Stir in the diced chicken. Sprinkle a tablespoon of sieved flour on top. Add salt and pepper. Stir all together. Cover with the stock and allow to simmer for a few minutes. Pour into a warmed casserole and bake in the oven for 1 hour at a moderate heat.

Very small dumplings (page 47) go very well with this, or if preferred, plain noodles (page 40), or Tyrolean dumplings (page 47).

STUFFED CHICKEN

Gefülltes Huhn

6 SERVINGS

1 young chicken	2 tablespoons boiled green peas
4 slices of fat bacon	3 or four mushrooms
1 cup cooked rice	yolk of 1 egg
1 tablespoon melted butter	salt and pepper

Cut the bacon fat into small strips about 1 inch long. Lard the breast with a larding needle. In a basin mix the cooked rice, the peas, and the mushrooms cut in pieces, and the melted butter. Bind together with the yolk of egg. Season with salt and pepper. Stuff the chicken and roast, basting frequently. Serve with tomato sauce and any green vegetable.

ROAST STUFFED CHICKEN

Gefülltes Huhn

ANOTHER METHOD

4 SERVINGS

1 small roasting
chicken

1 teaspoon salt
 $\frac{1}{4}$ teaspoon marjoram

Stuffing:

1 cup fine white
breadcrumbs

2 egg yolks

1 egg white

1 cup cream

$\frac{1}{2}$ cup butter

3 tablespoons melted
butter

$\frac{1}{2}$ teaspoon salt

some freshly ground
pepper

8 cooked shrimps

Pour the cream over the breadcrumbs and allow to soak. Add the 3 tablespoons of melted butter. Cook slowly for about 10 minutes. Beat the egg yolks in a basin, add the salt and pepper. Now add this to the breadcrumb mixture. Chop the shrimps and stir them into the stuffing. Add the green peas and finally add the white of egg beaten stiffly.

See that enough neck skin has been left to cover the stuffing well. Dry the inside of the bird and rub with a mixture of the salt and marjoram. Stuff the breast only with the above stuffing and fold the breast skin over it. Turn the wing flaps under to catch the skin and so hold all in place. Place the chicken in a roasting-pan, breast up. Pour the $\frac{1}{2}$ cup of melted butter over the whole bird. Bake for 45 minutes or 1 hour, depending on the size and age of the bird.

HUNGARIAN CHICKEN STEW

Ungarisches Hühnerragout

8 SERVINGS

8 joints or portions of young chicken	$\frac{1}{2}$ teaspoon salt
2 onions	2 teaspoons paprika
2 tablespoons butter	2 cups of chicken stock
2 tablespoons chopped parsley	2 tablespoons tomato purée

Chop the onions and fry them with the parsley in the butter, in a thick, deep saucepan. Add the chicken portions, including the giblets. Sprinkle with the salt and paprika. Cover all with the chicken stock. Put the lid on and allow to simmer very slowly until tender. Add the tomato purée and cook for another 5 minutes.

Remove the chicken portions from the pan and place on a very hot dish. Strain the liquid left and serve separately.

Plain noodles (page 40), or flour dumplings (page 44), are a very nice addition to this dish. Cook them with the stew.

SACHER CHICKEN

Sacher Huhn

6 SERVINGS

1 roasting chicken	2 or 3 lamb's sweet- breads
2 cups sausage meat	Madeira wine
1 goose's liver	salt and pepper

Mince the goose's liver and mix it with the sausage meat. Season with salt and pepper. Have some melted butter ready. Chop the sweetbreads small and add to the sausage mixture. Cook in the melted butter. When nearly ready add about 3 tablespoons Madeira wine. Stuff the breast of the chicken and roast for about 1 hour, basting frequently. Serve this dish with a garnish of young vegetables — young peas, baby carrots, asparagus and new potatoes.

OLD CHICKEN IN SAUCE

Alte Hühner in Sauce

6 SERVINGS

1 old chicken	1 cup brown bread-
1 onion	crumbs
1 tablespoon butter	1 piece of liver, calf or
1 bouquet garni	ox
1 cup red wine	salt and ground black
2 cups brown soup	pepper
½ cup vinegar	

Disjoint the fowl, and cut all into separate portions. For the bouquet garni, tie a sprig of thyme, a bay leaf, and a sprig of parsley in a muslin bag and set on one side.

Cut up the liver and the onion. Brown the portions of fowl, the onion and the liver in the butter. Add the breadcrumbs and cook gently for a few minutes. Put all into a thick, deep pan and cook slowly until the contents are nearly dry.

Pour over this the wine, soup, and vinegar. Simmer gently for about 2 hours or until the chicken is tender. About 10 minutes before the cooking is finished, put in the bouquet garni and allow to simmer for that time. Remove the muslin bag and skim the top.

CHICKEN IN BUTTER SAUCE

Hühner mit Buttersauce

6 SERVINGS

1 young chicken	2 cups chicken stock
1 onion	2 tablespoons butter
1 carrot	salt and pepper
1 stick celery	1 teaspoon paprika
1/2-teaspoon parsley (chopped)	butter sauce (page 151)
1/2 cup button mush- rooms	

Truss the chicken and leave whole. Chop the onion, celery, carrot and parsley. Leave the mushrooms whole, with the skins on. Cook all these vegetables together in butter in a thick, deep pan with the lid on. Place the chicken on this bed of vegetables. Baste well with the butter. Replace the lid and simmer gently until there is no liquid left. Add the chicken stock and simmer, with the lid on, until the chicken is tender. Remove the chicken to a hot serving dish. Boil the stock for about 10 or more minutes until it has become considerably less. Add the butter sauce, and mix well. Pour immediately over the chicken.

CHICKEN IN WINE PASTRY

Hühner in Weinteig

6 SERVINGS

6 portions of cold cooked chicken	wine pastry (page 200)
salt and pepper	deep fat for frying
flour	lemon

Roll the chicken portions in flour which has been peppered and salted. Roll each one in the wine pastry. Fry in deep hot fat. Garnish with slices of lemon.

CHICKEN WITH GREEN SAUCE

Hühner mit grüner Sauce

6 SERVINGS

1 roasting chicken	2 cups chicken soup
1 stick celery	2 tablespoons butter
1 onion	flour
½ cup button mushrooms	salt and pepper
	green sauce (page 152)

Chop the onion and cook together with the mushrooms in the butter. Add a pinch of salt and a shake of pepper. Use a thick deep pan. Cut the chicken into portions, making 6 good helpings. Add salt and pepper to the flour and roll the chicken pieces in this.

Place the chicken in this mixture. Pour the soup over and simmer gently for 1 hour.

Serve with green sauce.

ROAST DUCK

Gebratene Ente

6 TO 8 SERVINGS

1 good-sized duck	fresh grape leaves or a handful of fresh parsley
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This is excellent served cold as the parsley detracts from the fattiness. The bird itself must not be allowed to rest in the fat. Place it on a grid in the roasting pan. Stuff the inside with the grape leaves or the parsley. Do not seal up. Roast in a moderate oven, 15 minutes to each pound. The bird will baste itself.

Serve with mixed salad.

ROAST DUCK

Gebratene Ente

ANOTHER METHOD

6 SERVINGS

- | | |
|------------------------------|------------------------|
| 1 good-sized young duck | $\frac{1}{4}$ cup milk |
| 1 tablespoon butter (melted) | 2 eggs |
| 1 cup white bread-crumbs | 1 orange |
| | a little red wine |

Chop the liver and heart of the duck and boil until tender. Soak the breadcrumbs in the milk. Add the cooked giblets to the soaked breadcrumbs, together with the butter. Season well with salt and pepper. Stuff the inside of the bird and roast in a moderate oven for about 45 minutes to 1 hour, depending on the size of the bird.

Cut the orange into slices and soak in the red wine.
Serve duck garnished with these slices of orange.

ROAST DUCKLING

Gebratenes Entchen

3 TO 4 SERVINGS

- | | |
|----------------------------|--|
| 1 young duckling | 6 mushrooms or 1 cup of button mushrooms |
| 1 tablespoon butter | $\frac{1}{2}$ cup cream |
| 1 cup white bread-crumbs | salt and pepper |
| 2 eggs | 3 chopped shallots |
| 1 teaspoon chopped parsley | |

Cook the mushrooms in the butter. Soak the breadcrumbs in the cream. To this add the parsley and shallots. Season and bind together with the 2 beaten eggs. Stuff the inside of the bird with this mixture and roast in the oven for about 30 minutes. This depends on the size of the bird.

Serve with young peas and small new potatoes.

MARINATED DUCK

Hausente als Wildente

{ SERVINGS

1 large old duck	$\frac{1}{4}$ teaspoon ground
1 teaspoon thyme	black pepper
2 anchovies	

Mash the anchovies and mix the thyme and pepper with them. Rub the inside of the duck with this mixture and place it in a large basin.

Marinade:

1 cup water	2 teaspoons chopped
2 cups red wine	parsley
1 onion	2 stalks celery
	1 carrot

Chop the celery and carrot coarsely. Slice the onion. Cover with the water and wine. Bring to the boil and let simmer for a few minutes. Pour over the duck and allow to stand for 24 hours. During that time turn over once or twice but keep covered. Put all into a covered roasting-pan and cook for about 2 hours, in a very moderate oven. Remove the cover and allow to brown for another 20 minutes. Take the bird out and place it on a hot serving dish.

Strain the marinade and thicken it to make gravy. Serve separately with dumplings or boiled rice.

STUFFED DUCK

Faschierte Ente

8 SERVINGS

1 large duck	salt and pepper
½ cup rice boiled in stock	1 onion
giblets	1 carrot
1 egg	1 stick celery
½ cup white bread- crumbs	½ cup cream
1 cup brown soup	1 tablespoon butter
	marjoram
	flour

Rub the duck very lightly with marjoram. Dust with flour which has salt and pepper added. Chop the onion, carrot and stick of celery and fry in the butter. Season. Chop the giblets finely and add together with the breadcrumbs to the cooked rice. Blend the cooked vegetables with the rice mixture and bind all together with the egg (beaten). Stuff the inside of the bird with this mixture, and roast in the oven. Have the oven a little over moderate and allow 20 minutes to the pound. Baste regularly.

When cooked take the duck out and place on a hot serving-dish. Pour off the fat from the pan and pour in the soup. Add the cream. Cook for a few minutes. Pour this sauce over the duck before bringing to the table.

Serve with mixed green salad.

ROAST GOOSE

Gebratene Gans

AND STUFFING NO. 1

1 young goose	8 lumps sugar
4 sweet apples	salt and pepper
2 sprigs marjoram	redcurrant jelly

Goose stuffings 2, 3, and 4 on pages 103—104, may be used instead of the above, if desired. The cooking in each case is practically the same. It is best to set a goose on a grid in a roasting-pan, as the bird has enough fat of its own for basting. If you wish the skin on the breast to be crisp, do not cover the roasting-pan, but if you wish it to be soft, then put the lid on. When uncovered it is as well to baste it once or twice.

Rub the bird well with salt and pepper and rub the inside with the sprigs of marjoram. Peel and core the apples and put two lumps of sugar inside each apple. Stuff the inside of the goose with these and leave the back end open. Roast the goose, allowing 20 minutes to the pound and a little over. Serve with redcurrant jelly.

GOOSE STUFFING NO. 2

4 large onions	1 teaspoon salt
2 dessert apples	1 teaspoon mustard
4 cups white bread- crumbs	1/2 teaspoon ground black pepper
3 or 4 sage leaves	

Boil the onions until soft. Drain well and chop. Peel and core the apples. Cut in quarters. Mix the two together. Stir in the breadcrumbs. Chop the sage leaves and prepare the mustard. Add these and the salt to the onion-apple mixture. Place in the body of the bird.

GOOSE STUFFING NO. 3

2 cups chestnuts	1/2 cup chopped ham
6 sweet apples	1 cup boiled rice
1 cup breadcrumbs	1 egg

Boil the chestnuts until the peel comes off easily. Peel and cut in half. Peel and core the apples and cut in quarters. Mix together. Add the chopped ham and the boiled rice. (The rice should be boiled rapidly so that the grains are separate). Add the breadcrumbs and bind all together with the egg, well beaten. Place in the body of the bird.

GOOSE STUFFING NO. 4

1 goose liver	1 egg
$\frac{1}{2}$ cup mushrooms	1 tablespoon dry
$\frac{1}{2}$ cup chopped bacon	white wine
1 tablespoon butter	salt and pepper
1 cup fine bread- crumbs	

Chop the liver and cook it with the bacon in the butter. Chop the mushrooms and cook together for another few minutes. Mix together with the breadcrumbs. Add the wine and bind together with the egg, well beaten. Salt and pepper to taste.

This stuffing can be used as a filling for Vol-au-Vent cases (page 212). In this case omit the breadcrumbs and the egg but make butter sauce (page 151) and pour over the liver mixture.

ROAST TURKEY AND STUFFING NO. 1

Gebratener Truthahn

1 turkey	1 cup white bread- crumbs
bacon fat for larding	salt and pepper
several large sheets of greased paper	$\frac{1}{4}$ cup butter
3 cups finely-minced veal pieces	1 egg

Lard the breast of the bird as directed on page 92. See that plenty of breast skin has been left to cover and hold in the stuffing. Cook the veal pieces in the butter for a very few minutes. Add the breadcrumbs. Mix well and add salt and pepper to taste. Beat the egg and bind the stuffing mixture together with this. Stuff the breast of the bird with it. As a well-stuffed breast is inclined to cook too quickly, place 3 or 4 sheets of greased paper over the bird, if possible fastening them underneath so that the turkey is entirely wrapped up. With the larding of the breast and the steam enclosed in the paper it should be self-basting. Allow 20 minutes to the pound when cooking and 20 over.

TURKEY STUFFING NO. 2

18 oysters	grated rind lemon
1 cup breadcrumbs	1 tablespoon dry
2 level tablespoons butter	white wine
1 teaspoon chopped parsley	salt and pepper
	1 egg

Beard the oysters and cut in pieces. Simmer the beards in the oyster liquor and then strain. Mix together the breadcrumbs, parsley, lemon rind, and salt and pepper. Melt the butter and add it alternately with the wine to the breadcrumb mixture. Stir in the oysters. Add the lightly-beaten egg and enough of the oyster liquor to make a soft stuffing. Stuff the breast with this.

TURKEY STUFFING NO. 3

2 cups minced chicken	1 cup white bread- crumbs
1 cup minced ham	salt and pepper
2 eggs	

Mix the chicken, ham and breadcrumbs together. Add the seasoning. Bind together with the eggs, lightly beaten. If preferred use only the yolks of the eggs.

TURKEY STUFFING NO. 4

1½ cups truffles	1½ cups bread- crumbs
1 teaspoon chopped shallot	2 eggs
1 teaspoon chopped parsley	nutmeg
½ cup melted butter	salt and pepper

Cook the truffles in the butter and leave to get cold. Cook the shallot slightly. Add to the truffles the salt, pepper, pinch of nutmeg and parsley. Mix well. Add the shallot and the breadcrumbs. Bind all together with the two eggs, well beaten.

TURKEY STUFFING NO. 5

3 cups of chestnuts 1 tablespoon butter

Boil and skin. Mash well. Melt the butter and mix with the chestnuts. Put in the body of the bird.

TURKEY STUFFING NO. 6

1 cup breadcrumbs ½ teaspoon mixed
½ cup of grated herbs
 mixed nuts salt and pepper
1 egg

Mix together the breadcrumbs and the grated nuts. Add the salt and pepper and the mixed herbs. Bind together with the egg, well beaten. Stuff the breast with this.

ROAST PIGEON

Gebratene Tauben

2 TO 3 SERVINGS

2 or 3 pigeons 1 large anchovy
bacon fat for larding (boned)
½ cup chopped 1 onion
 calves' liver ½ cup butter
¼ teaspoon thyme salt and pepper
1 glass red wine

Lard the breasts as described on page 92. Melt a little of the butter in a pan and put in the chopped calves' liver, chopped anchovy and chopped onion. Add the thyme, salt and pepper and the glass of red wine. Cook well and allow to cool a little. Stuff the pigeons with this mixture, and roast the birds in the remainder of the butter. Sour cream can be poured over them if liked before serving. Serve with white breadcrumbs, fried in butter. Green salad or fruit compote is a very nice addition.

ROAST PIGEON

Gebratene Tauben

ANOTHER METHOD

2 to 4 pigeons. Allow fat bacon for larding
1 pigeon to a per- fresh parsley
son.

Lard the breasts as described on page 92. Always salt and flour the breasts before larding. Stuff the insides of the birds with fresh parsley. Roast in a moderate oven for about 30 minutes.

PIGEON WITH MUSHROOMS

Tauben mit Pilzen

6 TO 7 SERVINGS

6 pigeons	1 teaspoon salt
4 cups sliced mushrooms	$\frac{1}{4}$ teaspoon ground pepper
$\frac{3}{4}$ cup butter	$1\frac{1}{2}$ tablespoons flour
fresh parsley, chopped	

Clean the birds and split them in half. Slice the mushrooms, unpeeled, including the stalks. Melt half the butter and put in the bottom of a casserole. Put a layer of the sliced mushrooms on top of this, then some pieces of pigeon, again a layer of mushrooms and pigeon pieces finishing with a layer of mushrooms. Melt the rest of the butter and add the salt and pepper. Pour over the prepared pigeons. Cover tightly and bake in a very moderate oven for about 40 minutes. When cooked, blend some flour and add the juice to it. Return the thickened gravy to the casserole. Stir all together and return to the oven for 20 minutes.

Sprinkle the chopped parsley over the surface and serve with noodles or nockerln (pages 40, 43).

GUINEAFOWL

Perlhuhn

4 SERVINGS

1 guineafowl	1 cup calves' brains
fat bacon for larding	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ cup sour cream	1 onion
$\frac{1}{2}$ cup butter	salt and pepper
slices of bread	

Clean the guineafowl and lard the breast as described on page 92. The flesh is very dry and lean, so this is essential. Sprinkle it with salt. Roast in a moderately hot oven in butter. Slice the onion into the butter. Baste frequently. Time about 45 minutes, depending on the size of the bird. Pour in the sour cream. Stew the calves' brains in milk until well cooked. Fry the slices of bread in butter. Take the bird out of its sauce. Place on a serving-dish, surrounded by the slices of fried bread, on which the calves' brains, well drained, have been heaped. Garnish with watercress, and serve with baked potatoes, blackcurrant jelly and salad. Put the gravy in a gravy-boat.

ROAST PHEASANT

Gebratener Fasan

3 TO 4 SERVINGS

1 cock pheasant	2 cups chestnuts
1 cup fat pork	salt and pepper
fat bacon for larding	butter for roasting

Lard the breast of the pheasant as described on page 92. Boil the chestnuts. Peel and put through a coarse sieve. Chop the fat pork small and mix with the chestnuts. Season with salt, pepper and a little sugar. Stuff the bird with this and cook in a moderate oven for about 30 to 40 minutes, depending on the size of the bird. Serve on a bed of watercress with green salad and redcurrant jelly.

ROAST PARTRIDGE

Gebratenes Rebhuhn

2 SERVINGS

2 young partridges	salt and pepper
fat bacon for larding	1 cup sour cream

Dust the bird with flour and salt. Lard the breast (see page 92). Roast in butter in a moderate oven for about 35 minutes. Baste frequently. When cooked pour the sour cream over the bird in the roasting-pan. Leave for a few minutes to get the flavours well mixed. Remove the birds and serve on a bed of vine leaves on a serving-dish. Serve the sauce separately. Serve with green salad and garnish with sliced oranges. Partridges can be stuffed with truffle stuffing (page 105), or mushroom stuffing (page 104).

ROAST SNIPE

Gebratene Schnepfe

2 TO 3 SERVINGS

3 or 4 snipe	a little stock
fat bacon for covering	1 glass of red wine
1 tablespoon chopped lemon peel	1 egg yolk
brown breadcrumbs	several rounds of fried bread
parsley	stewed pineapple
2 or 3 shallots	a little sour cream

Remove the insides of the birds but do not cut the heads off. Cover each bird with a slice of fat bacon and tie with string. The long beak is tucked underneath. Roast in a quick oven in butter and stock. They should take about 20 minutes. Chop the liver and hearts. Mix with the chopped shallots, chopped parsley, brown breadcrumbs, and lemon peel. Mix with egg yolk and a little of the wine. Cook in butter until the liver and heart are well cooked. Fry the rounds of bread in butter.

Before the snipe are quite cooked, add the remainder of the wine and the sour cream to the roasting pan. Allow to get quite hot. Remove the birds to a serving dish. Place the fried bread round the birds, piled with the liver mixture. Put a few sprigs of watercress to garnish and serve with stewed pineapple.

ROAST HARE

Gedämpfter Hase

6 SERVINGS

1 hare	1 teaspoon chopped
fat bacon for larding	parsley
2 carrots	2 cups red wine
2 onions	2 cups of stock
1 clove garlic	1 turnip
1 teaspoon thyme	1 bay leaf
and rosemary	grated rind of lemon

Rub the hare with salt and pepper. Lard it with strips of fat bacon (see page 92). Slice all the vegetables and place together with all the herbs in a thick deep stew-pan. The garlic can be omitted if not liked. Cover with the wine and stock. Bring to the boil and let simmer for 30 minutes. Now put the hare in the heart of this and let stew until quite tender. Remove the hare when really tender and strain the sauce. Put the hare back in the stew-pan which is now quite clean and pour the strained sauce over it. Cover with the sauce again and add a little sour cream. When ready remove the hare and carve it into single portions. Place on a dish and cover with the sauce, piping hot.

Serve with stewed redcurrants or redcurrant jelly.

RABBIT PAPRIKA

Kaninchen mit Paprika

8 SERVINGS

2 medium-sized rabbits	1 tablespoon tomato purée
1 green pepper	2 tablespoons butter
1 tablespoon paprika	salt
1 onion	½ teacup sour cream
½ cup water	1 tablespoon flour

Joint the rabbits and cut into 10 pieces, using only the best. Chop the onion and fry golden brown in the butter. Sprinkle the paprika over this. Put the pieces of rabbit in it, add seasoning and let cook for about 15 minutes. Just have the rabbit browned slightly. Add the water. Cover tightly and let simmer slowly until the meat is tender. Sprinkle the flour over and add the tomato purée. Stir in the cream a little at a time until the sauce is thick and creamy. If too thick add a little milk or water. Place the pieces in the centre of a deep dish and pour the sauce over. Serve with croûtons of fried bread as garnish.

RABBIT PIE

Kaninchenpastete

5 TO 6 SERVINGS

1 large rabbit	$\frac{1}{2}$ teaspoon thyme,
1 cup of lean pork	parsley and bay
$\frac{1}{2}$ cup bacon	leaf
1 tablespoon butter	salt and pepper
2 eggs	short crust (page 199)

Cook the rabbit in water until tender. Disjoint it and take all the meat off the bones. Cut into fairly large pieces. Mince the pork and bacon, and cook gently in the butter. Put all in a basin and mix gently. Stir in 2 well-beaten eggs. Add the herbs, salt and pepper. Make the short pastry. Well grease a shallow, flat baking-tin and line with pastry. Spread the rabbit mixture over this so that there is just one thick layer. Cover with pastry and bake in a moderate oven for 40 to 45 minutes. This is very delicious served cold. Garnish with parsley and cucumber and serve with salad.



Meat

Many of us must at one time or another have wondered why it seemed impossible to get an ordinary piece of beef for roasting, in Austria or Hungary or indeed any of the Balkan countries as well. It is really quite simple. Cattle are not bred for beef in the same way as here. The cows are kept for milking. The bull calves are killed, except those kept for breeding purposes, so that before a full-grown beast is slaughtered for the table, it must have served a useful life in another capacity.

This scarcity of prime beef, however, has produced a multitude of fine recipes for cooking veal and elderly beef, for which we should be eternally grateful. The undercut or fillet is the only joint that can be compared to our average cuts. Only the very rich could afford to slaughter a yearling, so that the recipes for joints from such an animal are few and far between.

On the other hand pigs, in all stages of their lives, are made full use of. Lambs are killed when very young. They are even roasted whole. But after that they are not killed until they have yielded many bags of wool. So for these—what we should call—difficult cuts of meat, Austria and Hungary provide epicurean recipes which it is hard to beat.

VIENNA SCHNITZEL

Wiener Schnitzel

5 TO 6 SERVINGS

2 lbs. veal slices	fine white bread-
2 egg yolks	crumbs
flour	salt and pepper
	½ cup butter

The veal for this should be cut from the leg of veal, which has been boned, or the fillet. The slices should be beaten out until they are almost wafer thin and the fibres broken. Any good butcher knows how to do this. If they are too thick you must do it yourself. Dip the slices in flour, then in the beaten yolks of egg, to which salt and pepper has been added, and finally in the fine breadcrumbs.

Cook the slices in hot butter until a golden brown. Turn over and do both sides. It only takes a few minutes. Place on a hot dish and serve immediately, garnished with slices of lemon.

VIENNA SCHNITZEL

Wiener Schnitzel

ANOTHER METHOD

5 TO 6 SERVINGS

2 lbs. veal slices, prepared	1 cup fine bread-
juice of 2 or 3 lemons	crumbs
1 cup butter	2 egg yolks
12 anchovy fillets	flour
salt and pepper	1 teaspoon paprika

Marinate the slices of veal in the lemon juice for 1 hour. Roll them in flour, to which salt and pepper has been added. Dip them in the beaten yolks of egg and finally in the fine white breadcrumbs. Before cooking prepare the sauce. Melt half of the butter and add the mashed anchovies and the paprika. Mix well and keep hot. In the remainder of the melted butter cook the schnitzel until a golden brown on each side. They should be firm and dry. Serve on a hot dish. Pour the sauce over and garnish with slices of lemon, arranged alternately with olives, stoned.

VIENNA SCHNITZEL A LA HASE

Wiener Schnitzel à la Hase

4 SERVINGS

4 fillets veal, weighing about $\frac{1}{4}$ lb.	2 eggs
breadcrumbs	salt
	$\frac{1}{4}$ cup butter

Prepare the veal at least an hour before you are going to cook it. The fillets should be cut from the thigh of the calf and should be fairly thick. Beat each one out to paper thinness. Be careful not to break the meat or even to break the muscles. They should be bruised but not broken. Now prepare the coatings. Take 3 soup-plates and place them in a row. Put 3 tablespoons flour in one and mix 1 teaspoon salt well into it. Break the 2 eggs into the next one and beat them lightly with a fork. In the third plate put about 2 tablespoons breadcrumbs. Take a piece of meat, cover it well with flour, shake off any surplus. Now dip it into the egg, seeing that it is well covered. Again dip into the breadcrumb plate and cover the piece of veal completely.

Do the same with all four pieces and leave them on one side for an hour.

Fry in melted butter fairly slowly. Both sides should be crisp and golden brown. Garnish with slices of lemon and serve immediately.

STUFFED VEAL

Gefüllter Kalbsbraten

6 TO 8 SERVINGS

1 leg veal	1 cup breadcrumbs
4 onions	2 egg yolks
1 calf's kidney	fat
salt and pepper	sour cream

Remove the bone from the leg and flatten out the meat. Chop the onions and calf's kidney small. Brown in a little fat. Add the breadcrumbs, salt and pepper. Bind with the yolks of eggs, well beaten. Place on the veal. Roll up and tie with string.

Roast in butter in a moderate oven. Allow 25 minutes to the pound and an extra 25 minutes if necessary. Do not serve underdone. When finished pour the hot sour cream over and serve with salad.

PAPRIKA VEAL

Paprika-Kalbsschnitzel

4 SERVINGS

1 lb. thin slices fillet veal	lemon juice
1/2 pint sour cream	1/2 cup stock
5 onions	2 tablespoons flour
1 tablespoon paprika	salt and pepper

Marinate the slices of veal in lemon juice for 1 hour. Slice the onions and fry in butter until just turning brown. Sprinkle with paprika. Dip the slices of veal in flour and brown them in a separate pan. Lay the browned slices of meat on top of the onions. Cover the pan and cook over a low heat for 5 or 6 minutes. Meanwhile mix a tablespoon of the flour with the sour cream and stock. Add salt and pepper. Pour over the meat and cook for another 5 minutes. Serve piping hot. Serve with very small dumplings (page 47) or bacon dumplings (page 42).

Veal chops or steaks can be used in this recipe. Follow the same instructions but allow longer for cooking.

VEAL STEW

Fricandeau

6 TO 7 SERVINGS

2 lbs. stewing veal	1 lb young carrots
fat bacon for larding	1 lb. young turnips
1 onion	1 lb new potatoes
flour	1/2 cup butter
stock	salt and pepper

Roll the meat in flour which has been salted and peppered. Lard it with strips of bacon as described on page 92. Chop the onion and put in a deep casserole in the butter, melted. Simmer for a few minutes. Scrub the young carrots and turnips and leave them whole. Place the meat on the onion and put the young vegetables round it. Grease the lid of the casserole and cover tightly. Cook in a fairly hot oven for 20 to 25 minutes. Now put in the new potatoes and a cupful of good stock or soup. Cook quickly for another 20 minutes. Take off the lid and increase the heat to allow the top to get golden-brown. Serve in the casserole as it is.

STUFFED LOIN OF VEAL

Gewickelter Nierenbraten

6 TO 8 SERVINGS

loin of veal	1½ cups minced fat
1 cup fine white breadcrumbs	bacon
4 mushrooms	4 anchovy fillets
1 dessertspoon chopped parsley	1 cup stock
grated rind of lemon	1 egg yolk
juice of 1 lemon	salt and pepper
	½ cup melted butter

Remove the bones and skin from the loin. Rub over with lemon juice. Chop the mushrooms and bacon and mash the anchovies. Mix together with the breadcrumbs, parsley and grated rind of lemon. Season with pepper and salt and moisten with the egg yolk. If this is not enough, add a little milk. Stuff the loin and roll up. Tie with string or skewer it together. Brown in a large casserole in the melted butter, turning to get it all brown. Pour over the stock and roast in a moderate oven until tender. Do not cover. It should take 25 minutes to the pound. Turn it several times. Serve the sauce separately.

VEAL GOULASH

Kalbsfleischgulasch

4 TO 5 SERVINGS

breast of veal	1 tablespoon tomato
1 cup chopped bacon	purée
1 chopped onion	4 chopped mush-
1 cup cream	rooms
1 cup chopped car-	½ cup butter
rots and turnips	1 cup white stock or
salt and pepper	soup
1 teaspoon paprika	

Melt the butter in a casserole. Have the veal chopped in fair-sized pieces. Put these, the chopped bacon, onion, mushrooms, carrots and turnips into the melted butter. Allow all to cook for a few minutes, browning slightly. Add the salt, pepper and paprika. Mix together. Add the white stock and continue simmering until

the meat is tender. Add the tomato purée and cook for a further few minutes. Lastly stir in the cream and allow to get quite hot. Serve with noodles or potato balls (pages 40, 58).

LEG OF VEAL LARDED

Gespickter Kalbschlegel

8 TO 10 SERVINGS

4 to 5 lbs. leg of veal	2 tablespoons capers
1 lbs. good bacon or uncooked ham	½ cup butter
12 anchovies	1 onion
½ teaspoon ground pepper	2 cups white wine
	1 cup cream

Do not bone the leg of veal. Make a number of holes in the surface with a skewer or ice pick. Cut the bacon into little chunky bits about 1 inch long. Into each hole push a piece of bacon and a bit of anchovy. Seal the holes over with butter. Slice the onion. Melt the butter in a roasting-pan and put the leg of veal and the onions in it. Pour the wine over. Cover the pan and cook very slowly for about 2 hours, depending on the size of the joint. Allow 25 minutes per pound and 25 minutes over. Now add the capers and the pepper and cook for another 15 minutes. Place the joint on a serving-dish and pour the sauce into another saucepan. Pour in the cream and reheat but do not allow to boil. Serve separately. Serve with salad and rice or noodles.

ROAST VEAL WITH KIDNEYS AND PAPRIKA

Kalbsnierenbraten mit Paprika

8 TO 10 SERVINGS

5 or 6 lbs. leg of veal	¼ cup cream
2 veal kidneys	¼ cup water
¼ cup butter	1 tablespoon paprika

Bone the leg of veal. Spread the kidneys, on which the fat has been left, liberally with paprika. Put the kidneys in the bone cavity in the leg. Tie neatly with string in 3 places. Melt the butter in a roasting-pan. Put the joint in this. Pour the cream

and water mixed over all. Roast uncovered and baste frequently, in a moderate oven. Time 25 minutes to the pound and 25 minutes extra. Thicken the sauce with flour and serve separately.

Garnish with cucumber and serve with green salad and sauté potatoes.

CALVES' BRAINS

Kalbsgehirn

1 small onion	1 bay leaf
2 black peppercorns	calves' brains
melted butter	juice of 1 lemon

Wash the brains and boil for 5 minutes in water to which you have added the onions, the peppercorns and the bay leaf. Remove the skin of the brains and place in a saucepan with 1 tablespoon melted butter and the juice of the lemon. Cook slowly until the brains are tender. Season with salt and pepper. Sprinkle with chopped parsley and serve immediately.

FILLET STEAK LARDED

Lungenbraten Filets

4 SERVINGS

4 fillets of steak	8 mushrooms
fat bacon for larding	2 lamb's kidneys
several slices of	a few truffles
smoked tongue	½ cup butter
salt and pepper	

Have the steaks about ½ inch thick. Cut the bacon and smoked tongue into very thin inch lengths. With a larding needle lace the steaks with alternate strips of bacon and tongue. Season with salt and pepper. Cook very lightly in half the melted butter. The inside should be underdone. Slice the kidneys and truffles. Cook these together with the mushrooms in melted butter. Serve the steaks very hot, garnished with the mushrooms, sliced kidneys and truffles. Pour a little melted butter over them.

ROAST FILLET OF BEEF ESTERHAZY

Esterhazy Rostbraten

8 SERVINGS

3 lbs. fillet of beef	1 teaspoon chopped
4 carrots	parsley
2 onions	$\frac{1}{2}$ cup butter
2 sticks celery	2 teaspoons capers
2 parsnips	1 teaspoon paprika
1 cup brown bread-	$\frac{1}{2}$ cup Madeira wine
crumbs	1 cup cream
brown stock	salt and pepper
	$\frac{1}{2}$ cup minced bacon

The fillet of beef should be about $1\frac{1}{2}$ inches thick and in one piece. Prepare a stuffing from one onion chopped finely, the parsley, capers, minced bacon and breadcrumbs. Moisten with a little of the brown stock. Cut a deep slit in the meat and push this stuffing in, spreading it as much as possible between the top and bottom. Chop the carrots, the other onion, the celery and the parsnips. Fry all these very lightly in some of the butter. When they are soft, sprinkle with a little flour and add the cream and the brown stock. Mix well. Put the meat for a few minutes under the grill and seal both sides. Now place the meat on the vegetables in the sauce. Cover the pan and cook for about 30 minutes. Baste occasionally. Lastly add the Madeira and cook for another 5 minutes. This can be served in the casserole, or the meat put on a serving-dish and the sauce served separately.

BOILED BEEF

Gesottenes Rindfleisch

8 TO 10 SERVINGS

4 lbs. beef (rump or brisket)	1 bay leaf
2 lbs. chicken giblets, or rough parts, such as neck, legs etc.	6 stalks celery
1 large onion, unpeeled	3 carrots
	2 small onions
	4 sprigs parsley
	2 pimentos
	6 peppercorns

Put the chicken parts and the vegetables cut in large pieces in a large saucepan. Add the peppercorns, pimentos, parsley and bay leaf. Cover well with water and bring to the boil. Now let simmer for about 2 hours. The beef should be in a neat piece, not too fat. Bake the large onion in its skin in the oven for about 30 minutes. Place the meat in a large deep heavy pot with the baked onion. Strain the stock and cover the meat with it. Bring to the boil and then lower the heat. Simmer for 2 to 2½ hours. Test the meat from time to time as the length of cooking depends on the thickness and age of the beef. This should be served with horse-radish cream and noodles (see page 40).

TYROLEAN BEEF

Tiroler Speckbraten

ABOUT 8 SERVINGS

3 to 4 lbs. lean beef	melted butter
fat bacon for larding	chopped onions
	pepper and salt

Dust the joint with pepper and salt. Lard the beef with the strips of bacon as described on page 92. Use a thick roasting-pot. Pour the melted butter over and cover tightly with the lid. Cook slowly until tender, probably 2 hours.

Serve with horse-radish cream.

VIENNESE STEWED BEEF

Wiener Saftbraten

8 TO 10 SERVINGS

6 lbs. lean beef	1 cup brown bread-
4 onions	crumbs
4 carrots	pinch mace
2 turnips	$\frac{1}{4}$ cup butter
3 green figs	salt and pepper
3 cups white wine	flour
2 cups brown stock	

Grease a large heavy casserole with butter, including the lid. Chop the onions, carrots, turnips and figs. Melt some butter and put in the casserole. Put all the chopped vegetables and the meat, which has been dusted with salt and pepper, in the casserole. Roast in a moderate oven for 1 hour. Baste occasionally. Pour off any excess fat and cover the meat and vegetables with the brown stock. Return to the oven and simmer until the meat is tender. Stir in the breadcrumbs, the pinch of mace and any other seasoning you may like. Lastly stir in the white wine.

Serve in the casserole with potatoes.

MEAT LOAF

Faschierter Braten

4 TO 5 SERVINGS

1 lb. lean beef	$\frac{3}{4}$ teaspoon mixed
1 lb. pork	herbs
1 cup white bread-	$\frac{1}{2}$ cup cream
crumbs	$\frac{1}{4}$ cup butter
salt and pepper	2 eggs
	a little milk

Mince the beef and the pork. Soak the breadcrumbs in a little milk. Mix the two together. Add the herbs. Bind with the two eggs, well beaten and well seasoned with salt and pepper. Shape this mixture into a loaf. Melt the butter in a roasting pan and place the loaf in it. Bake in a moderate oven for about 1 to 1 $\frac{1}{2}$ hours. About 10 minutes before removing from the oven, add the cream to the juice round the loaf. Serve with macaroni or noodles.

HUNGARIAN GOULASH

Ungarisches Gulasch

4 TO 5 SERVINGS

1 lb. beef steak	1 dessertspoon
1/2 lb. lean veal	paprika
2 onions	1 lb. tomatoes
2 tablespoons butter	1 teaspoon chopped
1 teaspoon salt	parsley

Remove any skin and fat from the meat and cut into inch cubes. Chop the onions and add these, together with the pieces of meat, to the melted butter in a thick casserole. Brown evenly. Add salt, pepper and paprika. Skin and slice the tomatoes. Lay them on top of the meat and onions. Cover tightly and cook slowly for about 1 hour. Serve on a flat dish surrounded by piped mashed potatoes or macaroni. Garnish with chopped parsley.

HUNGARIAN GOULASH

Ungarisches Gulasch

ANOTHER METHOD

4 SERVINGS

1 1/2 lbs. lean beef	1 tablespoon paprika
5 onions	a few caraway seeds
1 clove garlic	salt and pepper
2 cups stock or soup	1 tablespoon butter

Cut the meat into inch cubes. Melt the butter in a thick casserole. Slice the onions and cook them in this until they are golden brown. Add the meat cubes, the garlic, crushed, the paprika and the caraway seeds. Season with salt and pepper. Cover the casserole and cook until the meat is slightly browned. Now cover with the soup or stock. Simmer for about 1 1/2 hours. Dumplings can be served with this, but it is usually accompanied by noodles or macaroni.

OX TONGUE WITH HORSE-RADISH

Ochsenszunge mit Kren

6 TO 8 SERVINGS

1 ox tongue	1 tablespoon melted butter
2 tablespoons grated horse-radish	4 tablespoons cream
1 cup stock	1 tablespoon white breadcrumbs
2 egg yolks	a little mustard and vinegar
salt and pepper	

Boil the tongue in salted water for 2 hours. Remove from the pot and peel the skin off. Return to the pot and cook until tender. It will take 3 to 4 hours according to size. When it is nearly cooked make the horse-radish sauce. Grate the horse-radish finely. Put it in the stock and simmer for about 20 minutes. Remove from the heat and mix in the tablespoon of melted butter and the cream, also the breadcrumbs. Return to the heat and stir until the mixture thickens. Strain the sauce and stir in the beaten yolks of 2 eggs. Season with salt and pepper and a little mustard made with vinegar.

Slice the tongue, put the slices on a hot serving dish and pour the sauce over.

TONGUE WITH CAPER SAUCE

Zunge mit Kapernsauce

6 TO 8 SERVINGS

1 ox tongue	1 tablespoon capers
1 cup sour cream	$\frac{1}{2}$ cup butter
2 small onions	$\frac{1}{4}$ cup flour
1 teaspoon chopped parsley	juice of 1 lemon
$\frac{1}{2}$ cup white wine	$\frac{1}{2}$ cup of finely chopped liver
1 cup brown stock or soup	

Cook the tongue as in previous recipe. Put the onions, chopped finely, together with the parsley and liver in a thick saucepan in half the butter. When golden-brown add the stock and the wine and simmer. With the flour and the rest of the melted butter make a paste and add the lemon juice. Stir this in to the sauce but do not let it boil. Lastly add the cream and the capers.

Serve the tongue whole and pour the sauce over it on the serving dish.

CARAWAY GOULASH

Kümmelfleisch

3 TO 4 SERVINGS

1 $\frac{1}{2}$ lbs. of lean beef	$\frac{1}{2}$ teaspoon caraway seeds
1 onion	
a few cloves	$\frac{1}{2}$ teaspoon paprika
vinegar	salt
	water

Stick the cloves into the peeled onion. Cut the beef into smallish pieces. Put the beef pieces, the onion, the caraway seeds and paprika into a thick pan with enough water to cover. Add a little vinegar and salt. Simmer until the meat is tender.

Serve with noodles or macaroni.

VIENNESE HAMBURGERS

Klops

6 SERVINGS

1 lb. minced beef	2 tablespoons
1 lb. minced pork	chopped parsley
1 egg	2 tablespoons butter
grated rind of $\frac{1}{2}$ lemon	for patties
$\frac{1}{4}$ cup butter for frying	$\frac{1}{2}$ teaspoon ground pepper
3 tablespoons chopped onion	1 cup breadcrumbs
	juice of $\frac{1}{2}$ lemon
	$\frac{1}{2}$ cup white wine

Separate the egg. Cream 2 tablespoons butter and add the egg yolk. Add the minced meats, lemon rind, seasonings and the bread-crumbs, soaked in milk. Last of all fold in the white of egg stiffly beaten. Divide into patties about $\frac{3}{4}$ inch thick. Let stand for 30 minutes.

Melt $\frac{1}{4}$ cup of butter in a frying-pan. Add the parsley and onions and fry golden-brown. Raise the heat. Put the patties in and brown them quickly on both sides. Turn down the heat and add the lemon juice and wine. Allow to cook for 20 minutes over a low heat. Serve the patties on a hot serving-dish with the sauce in a separate bowl.

BRAISED OXTAIL

Gedünsteter Ochsen-schlepp

8 SERVINGS

1 ox-tail (about 4 lbs.)	8 cups water
1 carrot	$\frac{1}{2}$ cup vinegar
1 onion	$\frac{1}{2}$ teaspoon thyme
1 parsnip	1 bay leaf
outside stalks of one head celery	6 peppercorns
1 tablespoon sugar	5 allspice
1 tablespoon flour	1 clove garlic
	1 cup cream

Cut the oxtail in 2-inch pieces with a knife, not with a chopper, so that the bone is not splintered.

Slice the carrot, parsnip, and onion. Chop the celery. Add all to the water and vinegar, together with the spices. Bring to the boil and while hot pour over the pieces of oxtail. Leave soaking for 2 days. Bring to boiling-point. Lower heat and let simmer for about 2 hours or until the meat is tender but not falling away from the bone. Remove the oxtail pieces and place on a hot serving-dish. Strain the vegetables and put on one side until cool. Remove as much of the fat as possible. Melt the sugar in a thick saucepan and allow to turn golden-brown. Add the strained vegetables. Shake the flour over these and add the strained liquid. Cook for 15 minutes. Strain again and sieve the vegetables. Return to the saucepan and bring to boiling point. Add the cream but do not allow to boil again.

Replace the oxtail pieces. Serve in a large casserole, with noodles or dumplings.

HUNTSMAN'S BEEF STEAKS

8 SERVINGS

8 slices of beef steak each weighing about $\frac{1}{2}$ lb.	1 large finely chopped onion
$\frac{1}{4}$ lb. bacon cut into dice	4 finely chopped anchovies
salt	1 tablespoon capers
3 tablespoons butter for frying	1 large pickled gherkin
2 to 3 tablespoons flour	$\frac{1}{2}$ cup sour cream

Wash the meat and beat until very thin but not broken. Fry the onions in butter. When cool add the anchovies. Spread this mixture on the pieces of meat. Add the gherkin cut into long thin slices, the diced bacon and capers. Now roll up the meat. Tie with string and fry slowly in butter on all sides. Should the butter get too brown add a little water. Now cover the frying-pan or pot and let the meat cook slowly for 3 hours. Baste frequently. During the last 30 minutes add the sour cream, little by little. Lastly pour the sauce through a fine sieve, add the flour, boil slowly for 5 minutes. Remove the string and serve the meat separately from the sauce.

MEAT IN VINEGAR

Sauerbraten

ABOUT 8 SERVINGS

4 lbs. lean beef without bone	2 bay leaves
5 pints water	6 peppercorns, black and white
1 pint wine vinegar	

Wash the meat and place in a basin. Cover it with the water, vinegar, peppercorns and bay leaves. The water should be boiling. Leave overnight. Next day, wash the meat and roast as usual. Use half suet and half butter. Roast in a moderate oven and allow 15 minutes to the pound.

POT-ROASTED LAMB

Gedünstetes Lammfleisch

8 SERVINGS

1 fore-quarter or shoulder young lamb	1 cup butter
1 clove garlic	1½ teaspoons salt
	1 cup water

Rub the joint with the garlic. Place in a roasting pan and pour over it the butter, melted. Sprinkle with salt. Add half the water. Cook in a slow oven for about 2 hours, with the lid on. Add water as needed. The meat should not be allowed to brown.

Serve with salad and rice.

ROAST LOIN OF MUTTON

Gebratener Schöpsenrücken

6 TO 8 SERVINGS

loin of mutton	1 onion
fat bacon for larding	flour
1 carrot	1 cup brown stock
1 parsnip	salt and pepper
1 small turnip	

Cut the bacon into strips and lard the loin as directed on page 92. Dust with flour to which you have added salt and pepper. Chop the vegetables and the onion. Place the joint in a covered roasting-

pan surrounded by the vegetables. Add 2 tablespoons of the brown stock. Bake in a moderate oven for about 1½ to 2 hours, depending on the size of the loin (30 minutes to one pound). When cooked pour over the remainder of the stock.

Serve surrounded by the vegetables, the gravy separate.

LEG OF MUTTON

Schöpsenschlegel

6 TO 8 SERVINGS

leg of mutton	1 small turnip
fat bacon for larding	2 cups brown stock
2 onions	2 glasses white wine
2 carrots	salt
2 parsnips	ground pepper
4 stalks celery	

Lard the leg of mutton very freely as directed on page 92. Salt and pepper it lavishly. Chop the vegetables and the onions. Place these in the bottom of a covered roasting-pan. Place the leg on top. Cover and cook in a moderate oven for 1½ hours. Pour the brown stock over and roast again, turning the leg. It will probably take 2 hours, depending on the weight of the joint. Finally add the wine. Allow to get quite hot. Serve the meat on a hot serving-dish surrounded by the vegetables. Serve the gravy separately.

LAMB COOKED WITH MUSHROOMS

Lammfleisch mit Pilzen

2 TO 3 SERVINGS

8 slices of lamb	1 cup mushrooms
¼ cup butter	1 dessertspoon flour
1 teaspoon chopped parsley	butter sauce (page 151)

Soak the slices of meat in hot water. Cook the mushrooms and parsley in the butter. Remove the slices of meat from the water and dust them with the flour. Add these to the cooked mushrooms and butter. Stir them together.

Place on a hot deep dish and pour over the butter sauce.

STUFFED SADDLE OF LAMB

Gefüllter Schöpsenrücken

8 TO 10 SERVINGS

saddle of young lamb	1 teaspoon chopped
6 shallots	parsley
1 onion	1 cup chopped lean
2 eggs	ham
½ cup beef marrow	salt and pepper
1 tablespoon butter	fat for roasting
1 cup breadcrumbs	stock & flour for gravy

Remove the bones and as much fat as possible from the saddle. Trim neatly and rub all over with the onion (or a clove of garlic), salt and pepper. Let it stand overnight in a cool place. Chop the ham, parsley, shallots and marrow very finely. Cook until golden in the butter. Season with salt and pepper. Add the breadcrumbs and bind together with the 2 eggs, well beaten. Stuff the saddle with this. Roll and tie with string. Roast in a moderate oven for about 1 to 1½ hours, depending on the size of the saddle. Baste frequently. Pour off some of the fat, leaving about 2 tablespoons liquid. Thicken this with flour and add brown stock for gravy. This dish is served with the gravy poured over.

STEWED MUTTON

Gekochtes Schöpsenfleisch

6 SERVINGS

4 cups mutton pieces	1 dessertspoon
3 cups water	paprika
1 cup vinegar	4 onions
1 tablespoon parsley (chopped)	salt and ground black pepper

Chop the onions. Put them with the mutton pieces into the water and vinegar. Add the salt, ground black pepper and paprika. Bring to the boil and simmer slowly for about 1½ to 2 hours, or until the meat is tender. Serve very hot with the chopped parsley sprinkled over the top.

Dumplings or potato balls (pages 43, 58) are usually served with this dish.

BREAST OF LAMB IN MARJORAM SAUCE

Schöpsenbrust in Dostensauce

8 SERVINGS

4 lbs. breast young lamb	4 tablespoons flour
1 large onion	6 large cooked potatoes
2 teaspoons crushed marjoram	water salt

Cut the breast into small pieces. Do not bone. Put the pieces and the onion, quartered, in a saucepan. Add a good pinch of salt. Cover with water and bring to the boil. Let simmer for 1 hour. Strain the liquor from the meat, and leave to get cool. Skim off the fat. Blend the flour with the fat and add the strained liquor. Reheat and stir until it is creamy. Add the crushed marjoram. In the meantime the potatoes have been cooked and allowed to cool. Cut in slices. Put the meat and the potatoes in alternate layers in a casserole, finishing with a layer of potatoes. Pour over the marjoram sauce. Reheat in the oven and then brown lightly under a grill.

Serve with beet salad and endive or chicory.



LAMB'S HEAD

Lammkopf

5 SERVINGS

1 lamb's head	1 carrot
1 lamb's heart	1 parsnip
1/2 a lamb's liver	2 stalks celery with green tops
2 onions	1 tablespoon butter
3 cups brown stock	salt and pepper
flour	
1 clove garlic	

Soak the lamb's head in salt water. Clean and wipe with a cloth. Simmer in salted water, just covering, until the flesh comes away from the bones easily. Melt the butter in a thick saucepan. Chop the lamb's heart, the carrot, parsnip, celery and onions. Add to the butter and cook very slowly. Chop the liver and add to this and cook again for about 15 minutes. Add the meat from the head. Sprinkle with flour, pepper and salt. Add the clove of garlic and cook until all are well mixed. Now slowly add the brown stock, and allow to simmer for 10 minutes. Do not boil rapidly. The sauce should be fairly thick.

Serve in a casserole, very hot, with young green peas or green beans.

ROAST LEG OF PORK

Naturgebratener Schweinschlegel

8 SERVINGS

leg of pork	1 teaspoon paprika
1 clove garlic	water
1½ teaspoons salt	

Cut the rind through in strips for crackling, if the skin has been left on. Mash the clove of garlic with the salt and paprika. Rub the meat with this mixture. Let stand for at least 1 hour. Place the leg skin side down in a roasting pan. Add about 4 cups boiling water and cook until the skin is tender. Turn the skin side up and increase the heat. The skin should be brown and crisp when finished. Baste frequently.

Time for cooking a leg is 40 minutes per pound. Loin can be cooked the same way but the cooking time is 35 minutes per pound.

Serve with rice or noodles and any vegetable. Use the natural juice as gravy.

BOILED LEG OF PORK

Gekochter Schweinschlegel

8 TO 10 SERVINGS

1 leg of pork	2 onions
2 carrots	1 clove garlic
2 parsnips	2 allspice
1 small turnip	6 peppercorns
12 medium-sized tomatoes	salt
	1½ cups white wine

Wipe the leg of pork with a damp cloth. Slice the vegetables and onions. Put these and the leg of pork into a large saucepan. Add the garlic, allspice, peppercorns and salt. Bring to the boil and simmer until the meat is cooked (35 minutes to the pound).

Skin the tomatoes and boil in the white wine, season with salt. Simmer until they are reduced to a pulp. Strain. This is usually served sliced on a hot serving-dish with the sauce poured over.

Dumplings or noodles should accompany it.

STUFFED LEG OF PORK

Faschierter Schweinschlegel

8 TO 10 SERVINGS

leg of pork	1 egg
1 carrot	½ cup breadcrumbs
1 parsnip	grated Parmesan
1 stalk of celery	cheese
2 tablespoons capers	salt and pepper
plain boiled rice	1 cup brown soup or
4 small onions	stock
6 anchovies	

Take the bone out of the leg of pork. Wipe with a damp cloth. Rub salt and pepper inside and out. Chop the onions, anchovies and capers finely. Mix with the breadcrumbs and bind with a well-beaten egg. Stuff the leg with this. Fold over and tie with string. Slice the vegetables and place in a roasting-pan with a little fat. Set the stuffed leg on the bed of vegetables and cover. Roast in a moderate oven, allowing 35 minutes to the pound. Turn from time to time. When nearly cooked pour over a cupful of good brown soup and continue until quite cooked. Take the lid off and sprinkle the meat with grated Parmesan cheese. Allow to get golden-brown.

Lift the meat out and serve on a hot dish surrounded by the vegetables, strained. Serve the gravy separately. Boiled rice, noodles or macaroni can be served with this dish.

SUCKING PIG

Spanferkel

8 SERVINGS

1 sucking pig	1 tablespoon capers
lemon	salt and pepper
1 cup cream	

The pig should have been prepared for roasting, cleaned and washed but the head left on. Dust with salt and pepper. Put in a large roasting-pan. Place slices of lemon on top. Roast in a moderate oven until golden brown. This may take 1½ to 2 hours depending on the size.

Chop the capers and mix with the cream. Heat slightly. Place the pig on a large dish. It is usually garnished with lemon and one whole in its mouth. Pour over the caper cream. Serve hot.

BAKED HAM

Gebackener Schinken oder Schinken in Brotteig

1 ham (about 10 lbs.)	cold water
mild cured	bread dough (Milch-
5 juniper berries	brot) (page 181)
1 bay leaf	butter sauce
bunch of parsley	(page 151)

Put the ham in cold water with the crushed juniper berries, thyme, bay leaf and parsley. Bring slowly to the boil and simmer for one hour. Allow it to get cold in the water. Make bread dough (page 181). Drain the ham and pat it dry with a dry towel. Allow the dough to rise for the second time. Knead it until smooth. Roll out to $\frac{1}{2}$ inch thick. Place the ham on the dough, top side down. Wrap it up as a parcel, damping the edges to seal. With a fork prick the dough several times to allow the steam to escape during cooking. Turn the sealed side down. Bake in a slow oven for $3\frac{1}{2}$ to 4 hours. If the ham has been boned, allow another 45 minutes for baking. This can be served hot in the dough. If it is to be served cold, allow to cool in the dough. Then remove the dough and skin together. Cover with fine golden toasted breadcrumbs. Serve garnished with cut truffles, hard-boiled eggs and cucumber. Butter sauce (page 151) to which has been added 1 tablespoon French mustard and 1 teaspoon brown sugar, can be served with this, either hot or cold.

PORK WITH CABBAGE

Schweinefleisch mit Kraut

5 TO 6 SERVINGS

2 lbs. lean pork	1 dessertspoon
3 large onions	paprika
½ cup sour cream	1 cabbage
salt and pepper	1 cup hot water
2 tablespoons butter	

Cut the pork in inch slices. Slice the onions. Cook them in 1 tablespoon hot butter. Sprinkle with the paprika. Add the hot water and the pork pieces. Season with salt and pepper. Cover and simmer for about 1 hour. Shred the cabbage. Put in a thick pan with 1 tablespoon butter and the cream. Simmer also for 1 hour with the pan covered. Season with salt and pepper.

When both mixtures are cooked add them together. Mix well and cook for another 30 minutes.

Serve heaped on a hot dish with boiled potatoes.

STUFFED GREEN PEPPERS

Gefüllte Paprika

6 SERVINGS

6 green peppers	1 egg
¾ lb. minced pork	1 onion
½ cup rice	1 dessertspoon
1 clove garlic	paprika
salt and pepper	tomato purée

Boil the rice until cooked but the grains separate. Cut the stalks off the peppers and remove the insides, seeds and ribs. Wash them well and drain them. Crush the clove of garlic and mix with the minced pork and chopped onion. Season with salt and paprika. Add the cooked rice, and lastly the beaten egg. Stuff the peppers with this. Place in a fireproof dish and pour over ½ cup of tomato purée. Bake in a moderate oven until the peppers are tender.

Serve with noodles (page 40).

Egg Dishes & Pancakes

The egg becomes more versatile than ever in the ingenious hands of the Austrians. Many of these recipes, which were used as side dishes, are quite filling enough to be used as main dishes for lunch or light suppers, and especially for children's teas. The variations are endless. There are so many different kinds of Austrian pancakes and fritters, that it is hard to translate their names. For instance, the Schmarrens are very thick pancakes, and the Palatschinken are very thin. And there are some that are a cross between fritters and pancakes, or soufflés and custard. Some go into soups and stews. Some get sweet fillings and become puddings. Some get decorated and become hors d'oeuvres. You can never complain that eggs are dull in the hands of the Austrians.

PLAIN OMELETTE

Eier Omelette

4 SERVINGS

6 eggs
salt and pepper

2 tablespoons butter

Beat the eggs gently together and add the salt and pepper to taste. Heat the butter in a pan, and when hot pour in the beaten eggs. Reduce the heat and cook until the underside of omelette is set but not burnt. Now roll up and serve. The omelette should be rolled while still slightly wet at the centre, as it should be soft at the centre when served.

ROLLED EGGS

Gerollte Eierspeise

4 SERVINGS

4 eggs
salt and pepper
butter
 $\frac{1}{4}$ cup milk

2 cups minced
chicken
1 cup minced ham
1 cup breadcrumbs
2 egg yolks

First prepare the stuffing. Soak the breadcrumbs in milk. Mix together with the chicken, ham, salt and pepper and bind together with the beaten egg yolks. Place in a circular tube mould which has been brushed with butter. Steam for at least 2 hours or even longer.

Now beat up the 4 eggs with a little salt. Melt a piece of butter in a frying-pan. Pour in enough of the beaten egg to form a little pancake. Put some of the stuffing in the centre of this. Roll up the pancake, secure it with a cocktail stick and keep aside in a warm oven while making the rest of the pancakes in a similar manner.

Serve hot with salad and purée of potatoes.

BAKED EGGS WITH HAM

Eierkuchen mit Schinken

4 SERVINGS

5 slices of bread	2 teaspoons chives
6 eggs	pinch of pepper
½ cup chopped ham	½ teaspoon salt
2 cups milk	

Remove the crust of the bread, which should be very stale. Pour the milk on it and let it soak. Beat it into a batter. Add the salt and pepper and break in the 6 eggs. Beat this thoroughly until well mixed. Add the chives and the chopped ham. Mix again and put into a buttered casserole. Bake in a slow oven for 45 minutes.

AUSTRIAN EGGS

Österreichische Eier

4 SERVINGS

4 eggs	2 anchovies
1 slice cooked ham	2 teaspoons olive oil
2 teaspoons vinegar	2 mushrooms
salt and pepper	

Hard-boil the eggs. Remove the yolks carefully, cutting the whites in half. Put the yolks in a dish. Poach the mushrooms until tender and chop them finely. Mix with the egg yolks. Chop the ham and add to this mixture. Chop the anchovies and mix with the oil, vinegar, salt and pepper. Blend all these ingredients together into a nice paste. Stuff the halves of egg white.

Serve on little dishes, with some of the mixture surrounding them.

EGGS WITH BLACK BUTTER

Eier mit schwarzer Butter

4 SERVINGS

6 eggs	salt and pepper
½ tablespoon vinegar	3 tablespoons butter

Simmer 2 tablespoons of the butter in a pan. When it begins to turn brown add to it the vinegar. Continue to simmer until required. Now scramble the eggs with the remaining butter and transfer into individual serving dishes. Over each dish pour some of the black butter sauce. Serve immediately.

CASSEROLED EGGS

Eier auf Kasserole

4 SERVINGS

2 raw eggs	1 tablespoon chopped
2 tablespoons butter	parsley
4 hard-boiled eggs	4 good-sized mush-
2 anchovies	rooms
	salt and pepper

Beat the raw eggs well. Cream the butter and stir in the beaten eggs until smooth. Roughly chop the hard-boiled eggs and add them to the mixture. Stir in the chopped parsley. Season with salt and pepper (not too much salt). This mixture is now poured into a well-buttered casserole and tightly covered. Place the casserole in a pot of water which should reach half way up the dish. Bake in a moderate oven for about 20 minutes.

Serve with tomato sauce.

STUFFED EGGS WITH CRAYFISH BUTTER

Eier mit Krebsbutter

4 SERVINGS

4 eggs, hard-boiled	crayfish butter
1 teaspoon chopped parsley	(page 164)
1/4 cup milk	salt and pepper
2 egg yolks	1/4 cup ragoût of veal or chicken
butter	

Cut the hard-boiled eggs in half and carefully remove the yolks. Take the raw egg-yolks, the breadcrumbs, a little milk, the crayfish butter (page 164) and parsley, and make a stuffing to fill the hollow of the eggs. Season with salt and pepper. Take 4 small baking-dishes and butter them. Place the stuffed eggs in the dishes, two stuffed eggs to each dish, and surround with ragoût.

Bake in a fairly hot oven for 15 minutes. Serve in the individual baking-dishes. This is equally good hot or cold.

EGGS TYROLEAN STYLE

Tiroler Eierspeise

4 SERVINGS

4 hard-boiled eggs	1/2 teaspoon chopped parsley
1/2 cup fresh cream	4 potatoes
salt and pepper	1/2 cup breadcrumbs
1 tablespoon butter	
4 anchovies	

Cook the potatoes and cut them into thin slices. Place a layer of these on the bottom of a well-buttered dish. Over the potatoes place a layer of sliced hard-boiled eggs and chopped anchovy and so on until the ingredients have been used up layer by layer. Mix the cream with the chopped parsley, salt and pepper, and pour over the dish. Sprinkle with breadcrumbs and bake in a moderate to hot oven for 30 minutes. If the breadcrumbs fail to brown in the oven, the dishes can be finished off under the grill.

EMPEROR'S PANCAKE

Kaiserschmarren

2 tablespoons butter	5 tablespoons sugar
5 eggs	$\frac{1}{2}$ teaspoon salt
1 cup milk	4 tablespoons flour

Separate the egg yolks from the whites. Make a smooth batter by mixing well the flour, salt, sugar and milk, and beating in the egg yolks. Take a casserole or heavy pan and melt the butter in it. Whip the egg whites till stiff and fold into the batter. Pour the mixture into the hot butter in the casserole or pan, and bake for 30 minutes in hot oven. When using the pan fry very hot and turn till golden-brown. Use two forks to tear the pancake roughly into pieces.

EGG CROQUETTES

Eierkroketten

4 SERVINGS

6 eggs	$\frac{1}{4}$ teaspoon chopped parsley
1 mushroom	$\frac{1}{2}$ cup breadcrumbs
1 tablespoon cream salt and pepper	$\frac{1}{2}$ teaspoon butter deep fat

Hard-boil 4 of the eggs and chop into fine pieces. Beat up 1 egg. Mix and work well together the chopped eggs, the mushroom, also chopped, the parsley, butter, cream, breadcrumbs and the beaten egg. Season with salt and pepper. Form this mixture into cutlets or balls. If not soft enough to stick add a little milk. Dust the cutlets with flour. Beat up the last egg and dip each cutlet or ball into it, then dip into breadcrumbs and fry in deep fat. Serve with salad.

EGG CROQUETTES

Eierkroketten

ANOTHER METHOD

4 SERVINGS

9 eggs	Béchamel sauce
salt and pepper	(page 150)
pinch nutmeg	breadcrumbs
	deep fat

Hard-boil 8 eggs and chop finely. Stir up the chopped eggs, the nutmeg and a little salt and pepper. Bind this mixture with some thick Béchamel sauce. Make this into cutlets or balls as desired. Beat up the remaining egg and dip the cutlets or balls into this. Dip them once again in the breadcrumbs and fry in deep fat. Spinach is good served with this dish.

CHEESE SOUFFLÉ

Käseauflauf

6 TO 8 SERVINGS

9 whole eggs	1 cup grated cheese
3 extra egg yolks	2 tablespoons butter
1 cup cream	salt
1 cup flour	white pepper

Beat up 3 whole eggs and three egg yolks until they are bubbly. Put a saucepan on the stove and melt the butter in it. Blend the flour smoothly into the butter. Slowly add the beaten egg mixture and a little salt and pepper. Stir this mixture constantly until it gets really thick. Remove from the heat and leave for a while. Butter a warm oven dish. Beat up 6 more egg yolks with the cream until light and airy, and in another bowl beat up the six egg whites until they are stiff. Pour the egg yolks and cream into the cooling mixture in the saucepan and blend them in until the batter has a cream-like texture. Now stir in the grated cheese (Parmesan is a favourite for this), and lastly fold in the stiff egg-whites. Pour all this into the buttered oven-dish and bake in a fairly hot oven for 45 minutes.

ASPARAGUS PANCAKE

Spargeltorte

4 SERVINGS

½ lb. asparagus	½ lb. mushrooms
1 oz. butter	6 tablespoons bread-
¼ cup cream sauce	crumbs
1 tablespoon milk	1 tablespoon flour
2 eggs	pinch of salt
¼ cup Parmesan cheese	

Cook the asparagus and put aside in a warm dish with the butter melting over it. Cook the mushrooms in a little salted water for 15 minutes, then remove from the water, which is retained, and chop up into medium-sized pieces. Make a cream sauce using the mushroom water and mix in the chopped mushrooms. Make a smooth paste with the flour and milk and beat in the egg yolk. Add salt and continue to beat. Now add the whipped egg whites. Take 3 pans and grease well. Sprinkle the breadcrumbs over the bottom of each pan, pour in the mixture, sharing it equally between them. Bake in a moderate oven for about 20 minutes. Remove when set. Now place one pancake on a dish and cover with the asparagus, cover with another pancake and sprinkle with the grated Parmesan cheese, cover this again with the last pancake and pour the mushroom sauce over all. Serve hot.

ALMOND PANCAKES

Mandelschmarren

4 SERVINGS

$\frac{3}{4}$ cup of milk	$1\frac{1}{2}$ tablespoons
6 eggs	sugar
2 tablespoons ground almonds	2 drops of almond essence
$1\frac{1}{2}$ tablespoons butter	

Separate the eggs and whip the whites. Mix up the milk, the egg yolks, the butter, the sugar, almond drops and ground almonds. Last of all beat in the whipped whites of the eggs. Beat all together well. Butter well a baking dish and pour in the mixture. Bake in a hot oven for 45 minutes, then divide roughly into pieces and serve with a sprinkling of sugar.

EGG BATTER PANCAKE

Palatschinken

4 SERVINGS

1 cup flour sifted	1 cup milk
3 eggs	$\frac{1}{2}$ cup cream
3 tablespoons butter	pinch of salt
3 tablespoons sugar	

Add the sugar and salt to the sifted flour and beat in the eggs until a smooth batter is obtained. Add the cream and milk gradually, beating all the time. This mixture should have as thorough a beating as possible. Leave to stand for at least 30 minutes. The pancakes should be fried very carefully in the butter. Get the frying-pan very hot, melt a small piece of butter into it and pour in 3 tablespoons (or more or less according to the size of the pan) of batter. The batter should be spread as thinly and evenly as possible. Brown very lightly and turn. Serve sprinkled with sugar or sugar of cinnamon as desired. If a savoury garnish is desired use less sugar in the batter or leave out altogether. Cottage cheese makes a good garnish for these pancakes.

EGG BATTER PANCAKE

Palatschinken

ANOTHER METHOD

4 SERVINGS

3 eggs	1 teaspoon salt
1½ cups flour	1½ cups milk

Separate the eggs. Beat up the yolks, add salt and milk and flour, beating until a smooth mixture is obtained. Stand for at least 30 minutes. Beat the whites of the eggs and fold into the batter when ready to start cooking. Fry carefully in butter as in the previous Palatschinken. The ideal garnish is spring cheese (see hors d'oeuvres).

EGG BATTER WITH CREAM

Eierkuchen mit Rahm

4 SERVINGS

5 eggs	1½ tablespoons
⅓ cup flour	butter
1 tablespoon sugar	pinch of salt
1½ cups sour cream	

Separate the eggs. Mix the cream, the yolks, the sugar and salt and beat into a smooth batter. Work in the flour and beat again for another 10 minutes. Now fold in the egg whites and pour the mixture into a baking dish, in which the butter has been heated. Bake in a moderate oven for 1 hour and dust with sugar before serving.

SCHMARREN MADE WITH BREAD

Semmelschmarren

4 SERVINGS

6 slices of bread	1 cup milk
pinch of salt	2 eggs
4 tablespoons butter	

The bread, which should be stale, is trimmed of its crust and cut into small squares. Mix the milk and eggs, beat well, add salt and pour over the bread. Allow to stand until the bread has well softened and cook in a hot pan with the butter. When the mixture has browned on one side turn it over and cook for a few minutes on the other. Then using 2 forks tear the pancake into rough pieces and continue to cook until a golden brown is obtained on all sides.

AUSTRIAN PANCAKE

Schmarren

4 SERVINGS

4 eggs	1/2 cup of milk
1/2 cup sugar	1 cup of flour
a pinch of salt	3 tablespoons butter

Separate the eggs. Beat the egg yolks, sugar and butter together. Add flour, milk and salt. The flour and milk should be beaten in, a little at a time, till all is used. Whip the egg whites and fold in. Pour the mixture in to a pan with very hot butter in it and fry for a few minutes on a medium heat. When lightly brown turn over and using two forks tear the pancake into fairly large-sized pieces, rather roughly. Turn the pieces over and over, shaking the pan, till a nice golden brown is obtained. Serve hot with sugar sprinkled over. A little cinnamon can be sprinkled also if desired. The Schmarren can also be baked in an oven in a baking-dish, ready heated with hot melted butter to receive the batter.

CHESTNUT SOUFFLÉ

Kastanienkoch

4 SERVINGS

3½ tablespoons
butter

1½ cups chestnut
purée

3 tablespoons vanilla
sugar

6 eggs

Mix 3 tablespoons butter with 3 tablespoons vanilla sugar and beat well adding the beaten yolks of the eggs which have been separated. Add also the chestnut purée. Brush a soufflé dish with the remaining butter. Whip the egg whites and fold into the mixture and pour into the dish. Bake for 45 minutes in hot oven. Serve immediately.



Sauces & Garnishes

Sauces frighten many beginners at cookery. They seem more complicated and difficult than they are. These are on the whole simpler than most sauces, depending for their success on their subtle flavourings. But anyhow, the secret of a successful sauce is merely careful blending, and plenty of patience. You must watch it like a hawk, and pamper it like a baby. You *must* have a really thick-bottomed saucepan or a double-boiler. If you have neither, then always make your sauces in a bowl on top of a saucepan of boiling water. A burnt sauce is a spoiled sauce, and after all, the flavour is the big point of the sauce. Some of these sauces have particularly delicate flavours. The Austrians borrowed them from all over the world, always, of course, adding their own typical touches. So many Austrian sauces call for stock, that if you want to achieve the true Austrian flavour, you must always keep a stock-pot going. Hot water could be substituted, but then you would lose the lovely rich flavour. Do not be afraid to experiment with the unusual ones, even if their names put you off! It won't take long to acquire a taste for them, once you have tried them, especially the famous sour cream ones.

ANCHOVY SAUCE

Sardellensauce

6 TO 8 SERVINGS

8 anchovy fillets	1 tablespoon butter
4 eggs	½ cup breadcrumbs
2 tablespoons oil	pepper and salt
½ cup vinegar	1 tablespoon flour
2 sprigs parsley	1 cup hot water

Hard-boil the eggs. Remove the yolks and sieve them. Pound up the anchovies. Melt the butter in a thick-bottomed saucepan. Stir the flour into the butter, and when it is well blended and smooth, pour on slowly 1 cup of boiling water, stirring all the while. Add the sieved egg yolks and the pounded anchovies, salt, pepper, and the parsley finely chopped. Mix the oil and vinegar together in a bowl. Add to them the breadcrumbs. Mix them all well together and then add them to the sauce in the saucepan. Blend everything well together and serve the sauce hot.

SAUCE BÉCHAMEL

Bechamelsauce

4 TO 6 SERVINGS

2 ozs. butter	2 tablespoons flour
1 cupful milk	salt and pepper

Let the butter melt in a saucepan over a low flame. Add the flour, and stir with a wooden spoon for 2 or 3 minutes. Do not allow the flour to become brown. Heat the milk and add it drop by drop to the flour, stirring slowly all the time. Continue to cook gently, and to stir slowly until the sauce has thickened.

BUTTER SAUCE

Buttersauce

1 tablespoon butter	pepper and salt
1½ cups of white stock	2 tablespoons fine white flour

Melt the butter in a saucepan. Before it boils, blend in the flour. If necessary, remove from the heat and stir until quite smooth. Gradually add the stock and stir until the whole is a smooth, fairly thick, creamy sauce. Salt and pepper to taste.

BUTTER SAUCE WITH CAPERS

Buttersauce mit Kapern

4 SERVINGS

4 ozs. butter	2 tablespoons vinegar
salt and pepper	2 tablespoons capers
1 shallot	a little caper juice

Slice the shallots thinly, put them into a saucepan with the vinegar and simmer until the vinegar is reduced by half. Add 3 ozs. butter, and stir over a saucepan of boiling water until the sauce becomes frothy. Then add the remaining butter in tiny pieces and the capers with a little of their juice, and serve hot or chill and serve cold.

DILL SAUCE

Dillsauce

4 SERVINGS

1 oz. butter	1 tablespoon chopped dill
1½ tablespoons flour	1 cup meat stock

Melt the butter over a low flame or in a double boiler. Add the flour and stir a little with a wooden spoon until it browns. Add the hot meat or chicken stock very gradually, stirring the while. When the sauce has thickened add the dill and it is ready to serve.

FISH SAUCE, CREAMY

Fischsauce mit Rahm

4 SERVINGS

$\frac{1}{4}$ cup fish stock	1 lemon
$\frac{1}{2}$ cup cream	salt and pepper
4 egg yolks	

Beat the egg yolks in a bowl. Slowly stir in the cream. Warm the fish stock and gently beat it into the egg yolks and cream. Add some salt and a little pepper. Keep beating the sauce slowly and steadily for a minute or two, and then add the juice of the lemon. Beat a little longer. Pour the sauce into a jug and leave it in a cold place to chill before serving.

GREEN SAUCE

Grüne Sauce

2 tablespoons chervil	$\frac{1}{2}$ cup white stock
2 tablespoons parsley	$\frac{1}{4}$ cup butter
2 tablespoons sorrel	2 tablespoons white flour
	$\frac{1}{2}$ cup cream
	pepper and salt

The herbs should be fresh and green. If chervil and sorrel are unobtainable, 2 tablespoons of chives can be used. Chop very finely. A rolling cutter is good for this, as it chops finely and at the same time squeezes out the juice. Save this juice. Melt the butter and stir in the flour until quite smooth. Add the stock and cream gradually and stir until the sauce is thick and creamy. Mix in the chopped herbs and juice. Salt and pepper to taste. The finished sauce should be a bright green.

HOLLANDAISE SAUCE

Holländische Sauce

4 TO 6 SERVINGS

½ lb. butter	3 egg yolks
1 dessertspoon	salt
vinegar	1 lemon

A sauce that can transform a simple dish of fish or vegetables.

Warm the butter in a double boiler, or in a bowl which can be placed over a saucepan of boiling water. Add the vinegar, salt and egg yolks, a little at a time. Stir well until the sauce thickens, but do not let it boil. Add the juice of a lemon. Stir well. Cool before serving. It should be golden and thick.

HORSERADISH SAUCE

Krensauce

2 tablespoons grated horseradish	3 teaspoons white wine vinegar
1 tablespoon butter	½ pint sour milk or cream
1 tablespoon flour	salt

Put the sour milk or cream in a saucepan to warm, but *not* boil. Take another saucepan and put it on the stove. Put the butter in it. When it is melted, but not sizzling, gradually add the flour, blending it well in and always stirring. When it is smooth, slowly add the sour milk, stirring all the time. Lower the heat and simmer for a few minutes, constantly stirring. Add salt. Put in the grated horseradish and the vinegar. Cool, and your sauce is ready for use.

LEMON SAUCE

Zitronensauce

4 TO 6 SERVINGS

2 lemons	1 tablespoon butter
$\frac{1}{2}$ cup sugar	2 tablespoons flour
a few grains of nutmeg	2 cups boiling water

Melt the butter and then slowly blend the flour into it. Do not let the flour get at all brown. Very gradually, always stirring, pour in the hot water, and continue to stir until all is well blended and beginning to thicken. Grate the rinds of the 2 lemons into the sauce, and add the juice from one of them. Add the sugar, and a few grains of grated nutmeg. Remove the saucepan from the fire. Scoop out all the flesh from the second lemon and add these juicy chunks to the sauce. Use either hot or cold.

MUSHROOM AND WINE SAUCE

Sauce mit Pilzen und Wein

4 SERVINGS

$\frac{1}{4}$ lb. mushrooms	white pepper
$1\frac{1}{2}$ tablespoons butter	salt
$1\frac{1}{2}$ tablespoons flour	$\frac{1}{2}$ cup white wine
	1 lemon
	2 cups stock

Melt the butter in a big thick saucepan and blend in the flour smoothly. Heat nearly all the stock and pour it gradually into the flour mixture, stirring all the time. Set the saucepan at the back of the stove to keep hot. In a small thick saucepan melt a little butter. Chop up mushroom caps and stems, and gently cook them in it with salt and pepper. Add the remaining stock and the juice of the lemon, always stirring. Now pour in the wine. Bring almost to the boil, and then add the sauce at the back of the stove, stirring it smoothly as you pour. To be used hot.

OLIVE SAUCE

Olivensauce

4 TO 6 SERVINGS

8 green olives	1 tablespoon flour
1 tablespoon olive oil	2 cups clear stock
a few grains cayenne pepper	salt and pepper
	4 anchovy filets

Heat the olive oil a thick large saucepan, and slowly stir the flour into it. Heat the stock to just below boiling-point (in another saucepan) and then slowly add it to the flour and oil. Cook slowly, stirring all the time, for three or four minutes. Stone the olives and chop them up. Add them to the sauce. Chop the anchovies and add them too. Sprinkle with cayenne pepper. Taste, and add salt and white pepper if necessary. Stir again, and serve hot.

Very good with hot or cold mutton and with plain fish dishes.

PARSLEY SAUCE

Petersiliensauce

4 SERVINGS

1 tablespoon finely chopped parsley	1 tablespoon butter
salt	2 tablespoons flour
white pepper	2 cups clear stock

Melt the butter in a double boiler. Stir in the flour smoothly. Very slowly add the stock, stirring all the time until the sauce is thick and creamy. Add the finely chopped parsley, salt and pepper. Mix well together and serve. Especially suitable for fish.

RED WINE SAUCE

Weinsauce

4 TO 6 SERVINGS

½ cup red wine	salt
1 lemon	2 tablespoons butter
black pepper	2 tablespoons flour
1 teaspoon brown sugar	1 cup meat stock

Put the stock in a saucepan to heat. Melt the butter in a medium-sized saucepan with a thick base. Blend the flour carefully into the butter. Slowly stir in the hot stock. When it is all smoothly blended, add one by one the brown sugar, wine, black pepper and a small amount of salt, stirring each in carefully as you add it. Remove the saucepan from the fire and squeeze the juice from the lemon into the sauce. Excellent with fish or game, and suitable for dishes that are finished off under the grill or in the oven.

RICH GRAVY SAUCE

Bratensauce

4 TO 6 SERVINGS

1 cup raw meat pieces	4 marrow bones
½ cup chopped ham	1 bay leaf
1 onion	1 clove
2 cups meat stock	basil, tarragon
½ cup red wine or sherry	salt and pepper

Scoop out the marrow from the marrow bones and put them in half the meat stock in a thick saucepan on a low heat. Peel and chop the onion and add it to the stock. Put in pinches of basil and tarragon, the bay leaf, clove, pepper and 1 teaspoon salt. Cover the saucepan and simmer for 30 minutes. Now pour in the rest of the meat stock and the wine and simmer for another 30 minutes. Take off the stove and throw in a few eggshells with a little egg white still sticking to them. Leave for 10 minutes, then strain. Reheat but do not boil and serve at once.

SORREL SAUCE

Sauerampfersauce

6 SERVINGS

1½ tablespoons	salt and pepper
butter	½ cup sour cream
2 tablespoons flour	big handful fresh
2½ cups clear stock	sorrel leaves

Cut off the stalks of the small leaves. Use hot water for washing the leaves. Dry them well in a cloth, then put them through a mincer and chop them very finely. Cook them for 5 minutes in 1 teaspoon hot butter in a small saucepan. Then melt 1 tablespoon butter in a big saucepan. Blend in the flour until it is smooth. Pour on gradually the stock, which should be quite hot. Season with salt and pepper. Add the sorrel leaves. Remove from the fire and slowly stir in the sour cream. Use hot or cold.

SOUR CREAM SAUCE

Saure Rahmsauce

4 TO 6 SERVINGS

2 cups sour cream	few grains nutmeg
2 tablespoons butter	salt
2 tablespoons flour	white pepper
1 lemon	

It is wiser to use a double boiler for this sauce. Melt the butter in the top part, over slowly-boiling water. Gently blend in the flour, salt, pepper and grains of nutmeg, stirring all the time. Cook, stirring for a minute or two, then, little by little, add the sour cream. Remove the saucepan from the heat and cool a little. Slowly add the lemon juice.

Use this sauce hot or cold. If hot, replace the saucepan on the stove and reheat. But please do not let it boil or it will spoil.

TARTAR SAUCE

Sauce Tartare

6 SERVINGS

1 small onion	4 chopped juniper berries
1 teaspoon chopped chervil	1 egg yolk
1 teaspoon chopped tarragon	1 cup olive oil
1 teaspoon wine vinegar	1 teaspoon French mustard
1 teaspoon chopped parsley	pinch salt and black pepper
	1 teaspoon chopped capers

Put the salt, pepper, mustard and egg yolk in a shallow bowl or soup plate and mix well. Add the olive oil, drop by drop, following the instructions for mayonnaise. When all the oil has been incorporated, add the very finely chopped onion with the vinegar, and then mix in the chopped chervil, tarragon, parsley, capers and juniper. You can transform cold meat or fried fish dishes with this sauce!

TOMATO SAUCE, HOT

Paradiesäpfelsauce, heiÙe

6 SERVINGS

8 tomatoes	sprig of thyme
1 onion	$\frac{1}{2}$ bay leaf
$\frac{1}{2}$ carrot	sprig of parsley
clove of garlic	1 dessertspoon butter
1 wineglass white wine	salt and pepper
	pinch of paprika

Peel the tomatoes and cut them into quarters. Slice the onion and carrot and put them in a saucepan with the garlic, thyme, parsley, bay leaf, tomatoes, salt, pepper and a glass of wine. Cook gently for about 30 minutes. Press through a sieve and return to the saucepan. Add the butter and paprika, stir together over a low heat and serve hot.

VIENNESE MUSTARD SAUCE

Wiener Senfsauce

4 TO 6 SERVINGS

4 tablespoons butter	1 lemon
salt and pepper	1½ tablespoons
6 egg yolks	French mustard
1 cup white stock	

Use a double boiler. Melt the butter in the top of it and stir in the French mustard. Beat the egg yolks and stir them in very gradually. Be sure that nothing is too hot and keep the water in the boiler only slowly boiling. Add the stock slowly, stirring all the time, and keep stirring until the sauce thickens. Sprinkle with salt and pepper. Remove from the fire and squeeze in the juice of the lemon, one drop at a time and always stirring. Serve hot or cold.

WATERCRESS SAUCE

Brunnenkressensauce

4 TO 6 SERVINGS

big bunch of water- cress	salt
1 cup stock	6 tablespoons butter
1 cup white wine	3 tablespoons toasted breadcrumbs
3 tablespoons vinegar	

Place the butter in a small but heavy saucepan or in a double boiler. Sprinkle in, when the butter has melted, the toasted breadcrumbs, stirring all the time. Cook them on a low heat in the butter until they are golden-brown. Then stir in the flour. Blend well. Heat the stock and then add it gradually to the butter, crumb, and flour mixture, stirring as you pour it. Season with salt. Add the wine and vinegar. Increase the heat and bring the sauce almost to boiling-point. Add the finely chopped watercress and remove at once from the stove. Serve hot or cold.

WHITE SAUCE

Weißer Sauce

4 TO 6 SERVINGS

2 ozs. butter	1 cup of hot clear
1 oz. flour	stock
1 egg yolk	salt and pepper
drop of vinegar	

Warm the butter in a saucepan on a low flame, stirring with a wooden spoon for 2 or 3 minutes. Do not allow the flour to brown. Add a little hot clear stock and stir well. Then add the rest of the stock and simmer for a few minutes. Put the egg yolk in a warm basin, beat it, and add the sauce to it a little at a time. Season with salt and pepper, and a drop of vinegar. Serve hot.

MAYONNAISE SAUCE

Mayonnaise

4 TO 6 SERVINGS

2 egg yolks	1 tablespoon wine
½ pint olive oil	vinegar
	salt and pepper

Many people are wary of making their own mayonnaise but it is so much more delightful than the bought kind that it is well worth making. The secret is to add the olive oil very, very slowly to begin with. You may get better results by using an egg-beater instead of a fork for mixing. If the sauce should go wrong and the egg yolks and olive oil separate, instead of uniting to form a thick shiny creamy sauce, you can save your mayonnaise by taking a third egg yolk, placing it in another soup plate, and adding the spoilt mayonnaise to it slowly, stirring all the time.

Put the yolks in a soup plate. Add a pinch of salt and pepper. Stir with a fork, adding the olive oil drop by drop. Keep stirring all the time. Increase the flow of the olive oil to a trickle and gradually more quickly, making sure to keep stirring, until all the oil has been incorporated in the sauce. Now add 1 small tablespoon wine vinegar, or lemon juice, if preferred.

If you want a thinner sauce, stir in 1 dessertspoonful cream.

GREEN MAYONNAISE

Grüne Mayonnaise

4 TO 6 SERVINGS

1/2 lb. spinach	1 teaspoon chopped
2 egg yolks	chervil
1/2 pint olive oil	1 teaspoon chopped
1 tablespoon wine	chives
vinegar	salt and pepper
1 teaspoon chopped	
tarragon	

Wash the spinach. Dry it in a clean tea-towel and chop it up very finely. Put 2 egg yolks in a soup plate, season with a pinch of salt and pepper, and stir with a fork. Add 1/2 pint olive oil, drop by drop, stirring all the time. Gradually increase the rate at which the olive oil is added to a steady trickle, stirring throughout, until all the olive oil has been incorporated. Add 1 tablespoon wine vinegar (lemon juice is a very good alternative) and the chopped chives, tarragon and spinach and mix into the sauce. This mayonnaise is very pretty and is an attractive addition to cold fish dishes.

MUSTARD MAYONNAISE

Senfmayonnaise

4 SERVINGS

1/2 cup olive oil	1 tablespoon French
4 hard-boiled eggs	mustard
1 tablespoon	sprig each of tarragon,
tarragon vinegar	chervil, parsley,
1 egg yolk	burnet

Cream the yolks of 4 hard-boiled eggs, and add to them 1 raw egg yolk and 1 tablespoon French mustard. Then add the olive oil, drop by drop, as for mayonnaise. When all the oil has been added, stir 1 tablespoon tarragon vinegar into the sauce. Plunge the tarragon, burnet, parsley and chervil into boiling salted water and boil for 1 minute. Fish them out with a perforated spoon and put them in cold water for 1 minute. Remove them with the same spoon, and wrap them in a towel so that most of the moisture is out of them. Chop them up as finely as possible, and mix them into your mayonnaise, stirring. It is now ready to serve.

HORSERADISH RELISH

Essigkren

6 TO 8 SERVINGS

1/2 cup grated horseradish	2 tablespoons chives
1 cup cream	1 teaspoon paprika
2 tablespoons melted butter	4 tablespoons clear stock
2 tablespoons vinegar	salt white pepper

Put the stock in a saucepan on the stove and bring it just to the boil. Chop the chives up finely and add them, with the grated horseradish, to the stock. Boil for 5 minutes. Remove from the stove. In a bowl, put the olive oil, vinegar, salt, pepper, and paprika, and whisk them all fiercely together. Then slowly add the cream, stirring gently. Add this mixture to the horseradish and stock. Beat vigorously. Pour into a jug. Set to chill. When it is cold your relish is ready.

An interesting hors d'oeuvre spread on thin melba toast, crisp-bread or pastry, etc.

ANCHOVY BUTTER

Sardellenbutter

4 TO 6 SERVINGS

1/2 lb. butter	pinch of cayenne
6 anchovy fillets	pepper

Cream the butter. Pound up the anchovy fillets and add them to the butter. Add the cayenne pepper. Mix well with a wooden spoon. Put into an earthenware pot and chill. Serve as a sauce or garnish. It is also very good on toast.

BLACK BUTTER

Schwarze Butter

6 SERVINGS

$\frac{1}{4}$ lb. butter

$2\frac{1}{2}$ tablespoons
vinegar

Put the butter in a saucepan and cook until it becomes a rather dark brown (not black, actually). Now pour it over whatever it is to accompany. Put the vinegar in the hot pan and boil it until it is reduced by half and pour it over the butter.

CRAYFISH BUTTER

Krebsbutter

6 SERVINGS

12 crayfish

2 cups butter

dash of cayenne
pepper

If you would rather, use 2 tins of crayfish instead. Otherwise, wash the crayfish in several waters, and then plunge them in boiling salted water and cook for 10 minutes. Remove them from the water, shell them and pound them up. Soften the butter by leaving it in a warm place or over boiling water, and mix it well into the crayfish, pounding all savagely together. Put in an earthenware pot. Chill and serve.

Puddings & Desserts

How the Austrians love sweets! And very sweet sweets! No Austrian meal is complete without a pudding or sweet fruit dish. So if you want a true Austrian pudding don't stint the sugar.

Puddings range from frothy whips that melt in your mouth and are perfect to finish off a heavy meal, to very substantial ones that would make a very light meal amply satisfying.

Besides the recipes given in this section, don't forget the sweet pancakes under the pancake section, and the famous Strudel in the Cakes and Pastries section. Some of these puddings are frankly extravagant, but others, like the delicious versions of bread-and-butter pudding, are brilliant ways of using up left-over scraps.

You'll find exciting new ideas for using our old standby, the apple, which the Viennese particularly like and use with such imagination.

The only trouble about the Austrian ideas for the pudding course is that there are so many of them, and all so delicious that it would take years for you to try all of them.

MELONS WITH CREAM AND STRAWBERRIES

Gefüllte Melonen mit Rahm und Erdbeeren

4 SERVINGS

4 ripe cantaloup melons	1 cup strawberries or more
$\frac{1}{4}$ cup vanilla sugar	$\frac{1}{2}$ cup thick cream

Cut the melons in two and scoop out the seeds. Carefully cut out the remaining melon in small neat pieces, taking care not to damage the rind. Put these pieces in a refrigerator or a very cold place for about an hour. Beat up the cream, adding the vanilla sugar little by little as the cream begins to thicken. Mix the melon pieces with the cream and fill each melon-shell full. Decorate the top of each with a few strawberries, and serve.

TYROLEAN BREAD-AND-BUTTER PUDDING

Tiroler Scheiterhauser

4 TO 6 SERVINGS

6 slices white bread	1 tablespoon currants
1 tablespoon butter	1 tablespoon sultanas
4 apples	2 teaspoons ground cinnamon
4 tablespoons sugar	4 egg yolks
2 cups milk	

Peel, core, and slice the apples. Cut up the bread into thin, finger-length slices. Butter a deep oven dish. Put in a layer of bread sticks arranged criss-cross, as if you were laying a fire, then cover them with a layer of sliced apples. Sprinkle with currants, sultanas, sugar, and cinnamon. Then do another layer of criss-crossed bread sticks, another layer of apples, then the sprinkling of currants, sultanas, sugar, and cinnamon. Continue these layers, in the same order, until the dish is full. Put the dish in a moderate oven for 10 minutes. In the meantime, beat up the egg yolks, add the milk to them, and beat all well together. Remove the pudding from the oven, pour the milk and egg mixture over it, and return it to the oven to bake until the egg-and-milk mixture is set and the top of the pudding a delicious golden-brown.

VIENNESE BEGGARMAN'S PUDDING

Bettelmann

4 SERVINGS

2 eggs	3 tablespoons seedless
$\frac{3}{4}$ cup stale bread-	raisins (or seeded)
crumbs	2 tablespoons
2 cups apple sauce	almonds

1 $\frac{1}{2}$ hours before the meal, set the raisins to soak in water. After 1 hour drain them. Make the breadcrumbs by grating any stale left-over bread, either white, or brown or rye, or a mixture of all or any of them. In a bowl, mix the apple sauce with the breadcrumbs, and raisins. Chop the almonds finely and add them to the breadcrumbs. Beat the eggs well and add them too. Pour this mixture into a buttered oven dish and bake in a moderate oven for 35 minutes, or until it is golden-brown on top.

NIGGER IN HIS SHIRT

Mohr im Hemd

4 TO 6 SERVINGS

5 ozs. unsweetened	$\frac{1}{2}$ pint whipping
chocolate	cream
8 eggs	a few grains of salt
6 ozs. vanilla sugar	

Put the chocolate in $\frac{1}{2}$ pint water in a saucepan on the stove. Keep stirring it, until it is melted and thick. Add a very few grains of salt. Let it cool, but stir it frequently as it cools. When it is quite cool, stir in 5 ozs. of the sugar, all the butter, melted, and the well-beaten yolks of the eggs. Beat up the whites of the eggs until they are stiff, then fold them into the chocolate mixture. Put the whole mixture into a well-buttered pudding mould and steam it for 45 minutes over boiling water. Then tap the sides of the mould, and turn out the pudding on to a serving dish. Let it cool. Whip up the cream, adding 1 oz. sugar as it begins to thicken. Pour the cream in heaps over all the pudding, and serve.

HOT CHOCOLATE PUDDING

Heißer Schokoladenpudding

4 TO 6 SERVINGS

3½ ozs. vanilla sugar (page 176)	2 white bread rolls
2 ozs. grated chocolate (semi-sweet)	4 eggs
2 tablespoons butter	1 cup milk
	strawberry jam

Put the rolls to soak in the milk. Butter a pudding mould, preferably one with a hollow middle, and then sprinkle it with ½ oz. sugar. Cream the butter in a bowl, add the other 3 ozs. sugar, and the egg yolks, well-beaten up first. Mix all thoroughly together. Now remove the rolls from the milk and squeeze the moisture out of them. Add them to the mixture, stirring them well in. Beat up the whites of the eggs until they are stiff, then lightly fold them in as well. Pour all this into the buttered and sugared pudding mould, and put the mould over a pan of boiling water to steam for half an hour. Heat about six tablespoons of strawberry jam, and when the pudding is ready and turned out of its mould on to a serving dish, fill the hollow with the hot jam. If you are not using a pudding mould with a hollow centre, then pour the jam over the top and around the sides of the pudding.

RADETZKY RICE

Radetzky-Reis

4 SERVINGS

½ cup sugar	4 teaspoons rum
2 tablespoons butter	strawberry jam
1½ cups rice	apple sauce
3 egg whites	1 tablespoon lemon juice
2 tablespoons sugar	1 tablespoon orange juice
drop of vanilla essence	
4 cups milk	

Boil the rice in milk until it is tender. Then strain. Put the butter, sugar, orange juice and lemon juice in a heavy pan and cook together. Add this mixture to the rice, mix well and set aside to cool. Then stir in the rum. Put a layer of this mixture on the bottom of a baking-dish which has been buttered. Over it put a layer of jam and then apple sauce. Repeat layers of rice, jam and apple sauce, until the dish is full. Beat the egg whites, fold in the sugar with the vanilla essence and spread over the top of the pudding. Bake in a hot oven for fifteen minutes and serve hot.

POLISH APPLES

Äpfel auf polnische Art

4 SERVINGS

¾ cup sugar	raisins
2 cups browned breadcrumbs	boiled chopped chestnuts
4 cups apple sauce	1 teaspoon grated lemon rind
pinch of cinnamon	
2 tablespoons butter	

Place the sugar, butter, breadcrumbs, cinnamon and grated rind of lemon in a pan and cook until browned. Allow this mixture to cool, but care must be taken that it is not allowed to coagulate. Mix apple sauce and raisins. Put into a buttered baking-dish a layer of the breadcrumb mixture, then a layer of apple sauce and raisins and then a layer of chestnuts. Repeat these layers till all the ingredients are used up. Bake in a hot oven for 30 minutes. The last layer should be of breadcrumbs in order to obtain best results.

ALMOND PUDDING

Mandelkoch

4 SERVINGS

$\frac{1}{4}$ cup semolina	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup ground almonds	$\frac{1}{2}$ cup boiling water
a drop of almond essence	1 tablespoon butter
	5 eggs
	apricot jam

Mix the semolina and milk in a double boiler and cook until a thick cream is obtained. Stand this aside to cool. Beat into this cream the almonds, almond essence, butter and sugar, and the yolks of the eggs. Whip the egg whites separately and add these last of all. Prepare a mould by brushing with butter and have a steamer ready. Pour the mixture into the steamer and steam it for approximately 45 minutes. Heat the apricot jam and thin slightly with hot water.

Serve the pudding hot with the thinned apricot jam.

EMPEROR'S PUDDING

Kaiser Koch

4 SERVINGS

$\frac{1}{4}$ cup washed rice	$\frac{1}{4}$ cup ground almonds
$\frac{1}{2}$ cup milk	4 eggs
1 tablespoon butter	$\frac{1}{2}$ cup sugar
a drop of almond essence	

The rice is first cooked in the milk until a thick mixture is obtained. The butter is now stirred in and the mixture set aside to cool. The eggs are now separated and the yolks beaten up with the sugar. This is mixed into the rice and the almonds and the almond essence added.

Finally the mixture is cooked in a buttered cooking-dish in a hot oven. The egg whites are whipped and added just before pouring into the baking-dish. Bake for about 45 minutes.

RED WINE PUDDING

Burgunder Koch

4 SERVINGS

1 cup red wine	$\frac{1}{4}$ cup sugar
apricot jam	1 clove
1 tablespoon butter	3 egg yolks
grated lemon peel	chopped blanched
seedless raisins	almonds
slices of bread	chopped candied peel

Remove the crusts from the bread and bake for a short time in the oven. Put jam between the slices of bread and place in the bottom of a baking-dish. Sprinkle over these candied peel, raisins, and almonds. Mix the clove, lemon peel, wine and sugar and cook together. Set aside to cool. Add the beaten yolks of the eggs to this mixture and pour over the contents of the baking-dish. Bake in a hot oven for 30 minutes.

FRUIT PUDDING

Koch mit Früchten

4 SERVINGS

4 eggs	$\frac{1}{4}$ cup butter
$\frac{1}{4}$ cup sugar	fresh plums or apples
$\frac{1}{2}$ cup flour	

Separate the yolks and whites of the eggs. Beat together the egg yolks and the sugar thoroughly. Add the butter and beat further. Brush some butter around a ring mould and then dust with flour. Just before pouring the mixture into this add the whipped whites of the eggs. The fruit is first stoned and peeled, then sliced and laid in the bottom of the mould. The mixture is poured over it. Bake in a hot oven for 45 minutes. This pudding may be served cold.

VIENNESE PANCAKE

Fridatten

4 SERVINGS

½ cup flour

½ cup milk

3 eggs

salt

lard

Mix the eggs in an earthenware bowl and add the flour bit by bit. Then add the milk and beat into a smooth batter. Melt the lard in a deep pan and when it is really hot pour in the batter from a spoon. Turn over until it is a complete golden brown. Remove with a strainer and drain it on some paper. Place on a hot dish, fill with jam, or with chopped ham, creamed fish, chopped chicken, etc., as desired. Roll up and serve hot.

VIENNESE WHIPPED CREAM

Wiener Schlagobers

4 SERVINGS

1 pint whipped cream

2 tablespoons vanilla
sugar

Chill the cream for 4 hours. Get a bowl ice-cold. The cream will whip better if it and the bowl are left in the refrigerator for a while. Whip the cream with a whisk or rotary egg-beater, and add the sugar gradually, as soon as the cream begins to stiffen. This whipped cream is used for numerous puddings, on top of coffee and chocolate, or fruit, and in many other ways.

STRAWBERRY WHIP

Geschäumtes Erdbeerkoch

4 SERVINGS

1 cup strawberries

2 tablespoons sugar

4 whites of eggs

Mash the strawberries up thoroughly with the sugar, then beat them with a whisk or rotary egg-beater. Beat up the egg-whites until they are stiff, then mix them into the strawberries, blending all well together. Pile the mixture into a large glass oven-dish and bake slowly for half an hour.

COFFEE CREAM JELLY

Kaffeecreme-Gelee

4 SERVINGS

4 teaspoons instant coffee	2 tablespoons vanilla sugar
4 tablespoons water	4 tablespoons plain sugar
2 cups thick cream	
1 tablespoon gelatine	

Pour half a cup of boiling water over the instant coffee in a bowl, stirring all the time. Add the plain sugar and stir again. Pour half a cup of water which is just off the boil on to the gelatine in another bowl, stirring as you do so. Mix the coffee and gelatine mixtures together thoroughly and put in a cold place. Whip the cream and when it begins to thicken add the vanilla sugar to it. When the coffee and gelatine mixture is just beginning to set, whip it up well with a whisk or rotary beater until it is frothy. Then stir it into the whipped cream. Wet a jelly mould and sprinkle it with coarse white sugar or coloured coffee-sugar crystals. Pour the pudding mixture into it and leave in a very cold place for 3 or 4 hours.

SOUR CREAM MOULD

Gefrorener sauer Rahm

4 SERVINGS

1 cup sour cream	2 tablespoons milk chocolate
2 tablespoons crushed macaroons	$\frac{1}{4}$ cup vanilla sugar
	1 tablespoon rum

Break up the chocolate into tiny pieces with a rolling pin. Whip the sour cream with an egg-whisk or rotary beater. When it begins to thicken, add the crushed chocolate, crushed macaroons, sugar and rum, and mix all well together. Pour the mixture into a cold wet jelly mould and put in a refrigerator until it is frozen.

VIENNESE LEMON FOAM

Wiener Luft

4 SERVINGS

1 dessertspoon gelatine	2 eggs
1 lemon	water as necessary
2 tablespoons mara- schino liqueur	$\frac{1}{2}$ cup vanilla sugar

Separate the egg yolks from the whites. Into the yolks slowly stir the sugar, mixing thoroughly. Add the lemon juice and stir it in well. Wet the gelatine with cold water, and then add a little boiling water, stirring until the gelatine is dissolved. When it has cooled add it to the bowl of egg and sugar. Stir well. Put the bowl in a cold place to get thoroughly chilled. Then beat the mixture until it starts to thicken. Add the maraschino and continue to beat until all is frothy. Separately beat up the egg whites until stiff and then fold them into the mixture. Wet a jelly mould with cold water. Pour the mixture into it and put it in a cold place to set. Serve with lemon sauce (page 154).

BILBERRY FRITTERS

Heidelbeertascherln

4 TO 6 SERVINGS

1 cup flour	1 lb. bilberries (or raspberries, etc.)
1 cup white wine	$\frac{1}{2}$ lb. caster sugar
pinch of salt	2 tablespoons butter

Put the flour in a bowl, mix in the salt. Slowly stir in the wine until you have a smooth batter. Then mix in the bilberries. Get the butter very hot in a frying pan. Drop spoonfuls of the batter in it and fry crisp on both sides. Drain on a piece of crumpled brown paper. Toss quickly in a plateful of caster sugar and serve, thickly coated with the sugar.

COLD RICE BOMBE

Kalter Reis

4 TO 6 SERVINGS

1 cup rice	1½ tablespoons
1 vanilla pod	vanilla sugar
1 pint milk	2 oranges
½ pint whipping cream	1 tablespoon candied cherries
½ oz. gelatine	tiny pinch salt

Put the milk in a saucepan with the rice and vanilla pod. Add 1 tablespoon sugar and a tiny pinch of salt. Cook until the rice is just tender but not mushy, stirring occasionally. About 12 or 13 minutes should be long enough. Remove from the fire and cool. Chop up the candied cherries and add them to the rice, mixing them well in. Whip up the cream until it is stiff, then slowly add to it the rest of the sugar. Stir this cream-and-sugar mixture into the rice. Dissolve the gelatine in a little water. Wet a pudding mould, and pour the mixture into it. Set it in a very cold place, preferably a refrigerator. When it is set, turn it out on a dish. Peel and slice the oranges and surround the pudding with them, and serve. Jellies or other sorts of fruits could be used instead of the oranges, and various sorts of raw or cooked fruits added to the pudding itself, instead of the cherries, but the cherries are particularly delicious. For festive occasions try brandied cherries!

Bread & Rolls

The bread of Vienna is famous for its lightness, freshness, and its variety of seasonings, unlike our rather limited creations. Our seeming indifference to the freshness of our breads shocks a true lover of Viennese baking. Rolls over two or three hours old are considered stale.

These delightful recipes are easy to make at home, although in England there seems to be a great reluctance to use yeast in home baking. It is easy to get and very easy to use. Make certain that it is fresh. It can be obtained from a baker or flour merchant. It is compressed, but, if fresh, it should be of the consistency of putty, not crumbly.

All utensils and ingredients used in baking with yeast should be warm, but not hot. Yeast is a living thing, and like all other living things should only have a gentle heat to make it grow. Great heat will kill it.

ORDINARY BREAD

Hausbrot

4 TO 6 LOAVES

5 large potatoes, peeled and cut up	7 cups brown flour
3½ cups potato water	5 cups white flour
2 tablespoons yeast or 1 oz.	1½ tablespoons salt
	1 tablespoon caraway or coriander

This bread, which is for general use, can be white or brown, or if preferred, a mixture of the two flours. The potatoes are added to help to keep it fresh for several days. As in all other bread recipes half the quantities may be used if a smaller amount is required.

Cook the potatoes. Drain and pour the water into a bowl. There should be about 3 to 4 cupfuls. Put the potatoes through a masher which really sieves them, leaving them light and separated. When the water is cooled to blood heat, take 2 tablespoons and blend with the yeast. Stir until the yeast is dissolved. Mix all the dry ingredients in a bowl (flours, potatoes, salt and flavouring). Add the remainder of the potato water and mix well. Make a hole in the centre and add the liquid yeast. Knead with the hand, in the bowl. Turn out on to a floured board and knead well until the dough is quite smooth. Grease a bowl and put in the dough. Cover with a warm cloth and let rise until it is at least twice the size. Flatten and shape into loaves. Brush the tops with water or milk. Put into bread tins, half filling them, and leave to rise for another 30 minutes. Bake in a moderate oven for 1 hour or more, depending on the size of the loaves.

POTATO BREAD

Erdäpfelbrot

2 TO 3 LOAVES

6 cups flour	1 cup cream
½ cup butter	1½ cups cooked potato
½ cup lukewarm water	¼ cup raisins
½ cup butter	1 egg
1 oz. yeast	

Dissolve the yeast in 2 tablespoons lukewarm water and let stand for 10 minutes. Put flour (sieved) in bowl. Shred the butter into it. Add the sieved potatoes, raisins (which have been plunged into hot water and well drained), the cream and lastly the liquid yeast. Knead for a few minutes, then turn out on to floured board and knead until smooth. Allow to rise for 30 minutes. Shape into loaves and put into pans. Allow to rise until the size is doubled. Always cover with a light cloth to keep the heat in.

After ten minutes of hot baking, lower the heat and finish the baking at a moderate heat for 50 to 55 minutes.

PLAITED BREAD

Striezel

1 TO 2 LOAVES DEPENDING ON SIZE REQUIRED

5 cups flour	1 cup milk
5 tablespoons sugar	1 egg
$\frac{1}{2}$ teaspoonful salt	1 extra egg yolk
$\frac{1}{2}$ cup butter	2 ozs. yeast

Melt the butter and cool to blood heat. Dissolve the yeast in milk, which has been brought to nearly boiling-point and then allowed to cool to blood-heat. Add the sugar and salt. Stir until these are dissolved. Allow to stand for 5 minutes. Now add the egg and egg yolk, beaten together. Add about a cupful of flour and beat until it is a batter. Add the butter and remainder of the flour alternately until the mixture has become a fairly stiff dough. Turn on to a floured board and knead well. The dough should be elastic and not tough. Place in a warm place in a greased bowl and allow to rise for 30 minutes.

Divide into 2 parts. Divide one half into 4 parts. Make this into a plait. Divide the second half into 3 parts. Knead together 2 of these parts, and divide this into 3 parts. Make these 3 parts into a plait. Roll the remaining piece into a twist, having divided it in 2 pieces. Brush the largest plait with milk and place the next plait on top. Brush this with milk and place the twist on top. Press these plaits into an oval shape and leave to rise to double their size.

Brush the tops of these Striezel with the white of egg, left from the yolk used in the recipe, mixed with milk. For 10 minutes bake in a hot oven, then reduce the temperature to moderate and bake for about 40 minutes to an hour.

MILKBREAD

Milchbrot

2 TO 3 LOAVES

6 cups flour
1/2 cup sugar
1 1/2 cups milk
1 oz. yeast
1/2 teaspoon salt

3/4 cup melted butter
1 teaspoon aniseed,
caraway or fennel
if liked

Dissolve the yeast in 2 tablespoons lukewarm milk. Add the sugar and salt. Stir well, and let stand for 5 minutes. Make a well in the sieved flour and add the yeast mixture. Allow the milk to cool from near boiling-point to blood-heat, and add to the flour, alternately with the melted butter, also warm. Beat all well, until the dough is smooth and ready for kneading. The flavouring can go in any time after the liquid has been added. Turn out on to a floured board and knead very well until the dough is perfectly smooth and elastic. Grease a warmed bowl and place the dough in it. Cover with a light cloth and let stand in a warm place for 30 minutes. Shape the dough into a long triangle, about 6 inches wide one end and 2 inches the other, length about 2 feet. Roll the bread up from the wide end, and fold over the tail end, down the middle. Mould the loaf into an oval shape. Leave it to rise on a greased tin until the size is doubled. Brush the top with milk and white of egg beaten together. Have the oven hot and bake for 10 minutes. Lower to moderate and continue baking for 45 minutes.

CHEESE BREAD

Käsebrot

1 GOOD-SIZED LOAF

2 cups flour	1 tablespoon tepid water
$\frac{3}{4}$ teaspoon salt	1 egg
1 tablespoon sugar	$\frac{1}{2}$ oz. yeast
$\frac{1}{2}$ cup grated cheese	
3 tablespoons hot water	

Dissolve the salt, and sugar in the hot water and leave to cool. To this add the yeast dissolved in the tepid water.

Stir in the beaten egg and the grated cheese.

Add a little flour and stir. Turn on to a floured board and knead. Add the remaining flour as required, but do not allow the dough to become tough.

Shape into a loaf and place in a greased tin. Cover with a clean cloth and allow to rise for about 1 hour, or until it is twice the size.

Have a moderate oven and bake for 45 minutes. When cooked, brush with melted butter and allow to cool.

HONEY BREAD

Honigbrot

1 GOOD-SIZED LOAF

2 cups flour	$\frac{1}{2}$ cup sugar
1 teaspoon baking soda	1 tablespoon butter
1 teaspoon cinnamon	1 cup milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup honey

When baking this bread remember that it is easily burned, so watch it carefully.

Mix all the dry ingredients together in a bowl, except the baking powder. Put the milk, butter and honey into a pan. Warm and stir all the time until they are well blended. Now into this, stir the baking soda. Pour this into the flour mixture. Stir well. This bread is not kneaded. Put in to a floured bread tin and bake in a moderate oven for 1 hour.

This can be iced or caster sugar may be dusted on top.

BROWN BREAD

Hausbrot

1 GOOD-SIZED LOAF

2 cups wholemeal flour	2 cups water
$\frac{1}{2}$ teaspoon salt	1 tablespoon beef suet or lard
1 teaspoon sugar	$\frac{1}{2}$ oz. yeast

A simple recipe for ordinary brown bread. Beef suet is frequently used for this type of bread, to make the dough a little richer and also to help to keep it moist. Without this, brown bread is inclined to be dry.

Mix the flour and salt in a bowl. Rub in the beef suet. Stand in a warm place. Warm the water to blood-heat. Cream the yeast and sugar. Add half the water. Make a well in the centre of the flour and add the yeast. Cover with a sprinkling of flour from the sides and let stand five minutes. Add more of the warm water until a nice soft dough is obtained. Turn on to a floured board and knead thoroughly. Remember this dough must not be too firm. Replace in the bowl and cover with a warm cloth. Allow to rise until double the size. Knead again and shape. Put into tins which have been greased and dusted with wholemeal flour. Only half fill them. Allow to rise for another 20 minutes. Bake in a hot oven for 15 minutes. Then reduce to moderate and bake for another 40 to 50 minutes. The loaves should be brown on top. To test, turn one out and tap the bottom, which should be firm and hollow-sounding.

ZWIEBACK

Long thin rolls, almost toastlike. Untranslatable

3 cups flour	1/2 cup milk
1/2 teaspoon salt	4 tablespoons melted butter
4 tablespoons sugar	2 eggs
1/4 teaspoon powdered nutmeg	

Blend the yeast with the sugar. Add the milk, which has been boiled and cooled to blood-heat, and salt. Mix well, and let stand for 5 minutes.

Sieve the flour with the nutmeg. Beat the butter and eggs together. Add alternately with the flour to the yeast mixture. Mix well with the hand and knead for a short time. Place in a bowl and cover with a cloth. Leave in a warm place until the dough has doubled in size. Divide in pieces and mould into long rolls, about 3 inches thick. Place them on a greased baking-tin. Leave to rise again, for about 10 minutes. Now bake in a hot oven for about 25 minutes. Allow to cool. Slice as thin as you wish. The thinner they are the crisper. Bake in a slow oven until both sides are a nice brown. If necessary turn the slices to ensure even browning.

SALT ROLLS

Salzstangerln

ABOUT 24

3 cups flour	1 tablespoon beef suet or lard
1 teaspoon sugar	1 oz. yeast
1/2 teaspoon salt	water
caraway seeds	
1 cup milk	

A savoury roll to serve with dinner or savoury snacks.

Boil the milk and reduce to blood-heat. Dissolve the yeast in this. Add the sugar and salt. Stir and let stand for 5 minutes. Melt the fat and work in alternately with the flour. Knead for a few minutes in the bowl and then turn on to a floured board. Knead well until smooth and elastic. Put back in warmed bowl, cover with warm

cloth and let rise until the bulk is doubled. Roll the dough out to about $\frac{1}{4}$ inch thickness. Cut into lengths about 1 inch by 6. Place on a greased baking-tin, cover again with cloth and let stand until the bulk has considerably increased. Brush with water, sprinkle with salt and caraway seeds (if liked). Bake in a hot oven for about 20 minutes.

POPPY-SEED ROLL

Mohnkipfel

1 TO 2 DEPENDING ON SIZE

2 cups flour	1 egg
1 tablespoon sugar	1 tablespoon butter
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ oz. yeast	poppy seeds

Boil the milk and allow to cool to blood heat. Dissolve the yeast in it. Add the sugar and salt and let it stand for 5 minutes. Melt the butter and let it cool to the same heat as the milk. Add the butter, flour and milk alternately and work it in. Knead in the bowl with the hand until the dough is smooth and elastic. Leave for a few minutes and then knead again. Cover with a warm cloth and allow to stand for about 30 minutes.

Divide the dough into three parts and plait it. Mould it gently so that each end is pointed. Brush with a little of the egg which you have saved, mixed with water. Sprinkle well with poppy seeds. Bake in a moderate oven for about 30 minutes.

MILK ROLLS

Milchrollen

4 GOOD-SIZED ROLLS

4 cups flour	$\frac{1}{2}$ oz. yeast
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup of butter
about 1 cup milk	egg to glaze

Bring the milk to the boil and allow to cool to blood heat. Dissolve the yeast in most of this. Warm the flour add the salt and rub the butter into it. Make a hole in the centre of this and add the liquid yeast. Mix to a soft dough and add more milk if required. Knead well. Put in a warm bowl and cover with cloth. Leave for 1 hour until the size is at least doubled. Turn on to a floured board and knead well again. Shape into rolls, ovals or twists. Place on a warmed, greased tin and leave for another 10 to 20 minutes.

Glaze with beaten egg and bake in a hot oven for 15 to 30 minutes. These should be golden-brown and very light.

CRESCENT ROLLS

Kipfeln

ABOUT 12

$1\frac{1}{2}$ cups flour	3 tablespoons cream, or creamy milk
$1\frac{1}{2}$ tablespoons sugar	$\frac{1}{4}$ cup butter
$\frac{1}{2}$ teaspoon salt	2 egg yolks
$\frac{1}{2}$ oz. yeast	

These rolls were first made in the seventeenth century, after the withdrawal of the Turks from the siege of Vienna. It was rather a delightful, derisive gesture, using part of the Turkish emblem to mock the retreating enemy, and if questions were asked, blame could not be pinned on anyone. Put the flour in a bowl with the salt and leave in a warm place. Blend the yeast and sugar, until liquid.

Make a well in the centre of the flour and put in the yeast. Warm the milk slightly and beat in the egg yolks. Pour this into the well also. Mix a little. Warm the butter and add to the mixture. Knead with the hand in the bowl until the dough is smooth. Turn on to a floured board and knead until bubbles form. Replace it in the warm bowl and cover with a cloth. Leave to rise

for 30 minutes or until the dough has swelled to twice its size. It should be very soft. Roll the dough out thinly and cut in 6 inch squares or smaller if desired. Roll up from corner to corner and then bend to crescent shape.

CRESCENT ROLLS WITH VARIOUS FILLINGS

Kipfeln

5 cups flour	1 cup milk and water
$\frac{1}{4}$ teaspoon salt	1 oz. yeast
1 tablespoon sugar	egg and milk to glaze
1 cup melted butter	

Any of the yeast doughs can be used for these, but this is a slightly plainer recipe, which will enhance the flavouring of the fillings.

Sieve the flour and salt in a bowl. Warm it slightly. Add the milk and water to the melted butter. Bring to blood-heat. Blend the yeast and sugar, and add the milk and water. Make a well in the flour and pour in this mixture. Knead lightly until smooth and elastic. Cover with cloth and set to rise for about 30 minutes. Roll out the dough to about $\frac{3}{8}$ inch thick. Cut into 6 inch squares. Cut again in half from corner to corner, making 2 triangles. On the base of the triangle place the filling. Do not let it get near the points. Roll up to the corner, pressing down the point. Brush over with beaten egg and milk. Leave for a few minutes on a greased baking sheet, until the dough starts to work again. Bake in a hot oven for about 20 minutes.

Suggested fillings: jam, nut and date, almond filling (page 190), chopped stoned raisins and candied peel, chopped crystallized cherries; also cream cheese, or a small piece of rolled ham, or a little finger of sausage meat. Use only a small quantity of the fillings. Bend the crescent into the usual shape.

CREAM CHEESE CRESCENTS

Topfenkipfeln

Use either the plain dough or the finer yeast dough recommended for kipfeln. See pages 186 and 187.

$\frac{1}{2}$ cup cream
cheese
 $\frac{1}{2}$ cup butter

1 cup flour
1 egg
2 tablespoons water

Cream the butter and beat in with the cream cheese. Add the flour slowly. If the mixture is still too moist add more flour. Now add about half of the cheese mixture in dabs on top of the dough. Work it in by removing to a floured board and kneading well. Place again in the bowl (warmed) and leave until the dough has doubled its size. Cut the remaining cheese into little finger-length pieces. When the dough has fully risen, roll out again and cut into 6 inch squares. Place a finger piece of cheese in the centre, angle-ways. Roll from corner to corner. Brush with beaten egg and water. Bake in a hot oven for 20 to 25 minutes.

BRIOCHES

Apostelkuchen

4 cups flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup sugar
1 oz. yeast

$\frac{1}{4}$ cup melted butter
 $\frac{3}{4}$ cup milk
6 egg yolks
 $\frac{1}{2}$ cup white wine

Sieve the flour and the salt together. Make a well in the centre. Blend the yeast and the sugar and a little of the milk, slightly warmed. Pour this into the well. Cover with a little flour and leave to work for 5 minutes. Melt the butter, beat the egg yolks and add this to the dough. Beat with the hand until the mixture is soft, smooth and sticky. Cover with a warm cloth and leave until the dough has doubled its size. Now add the wine and knead well in the bowl again.

Roll out the dough to about a $\frac{1}{2}$ inch thickness. Cut into large squares, about 9 or 10 inches. Roll from corner to corner. Brush with beaten egg and put on a floured baking-tin. Leave

a few minutes longer so that they may rise a little more before baking.

Bake in a hot oven for about 40 minutes.

If small brioches are required, divide this mixture into an equal number of small and larger balls. Grease some patty pans. Place the larger ball at the bottom. Make a hole in the centre and put a small ball in. Brush with egg. Follow the same procedure but these, of course, will not take as long as the large brioches.

YEAST DOUGH

Germteig

4 cups flour	3 whole eggs
1 pinch of salt	$\frac{1}{2}$ teaspoon vanilla essence
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup warm milk
$\frac{1}{2}$ cup butter	1 oz. yeast
5 egg yolks	

This is a fine light dough and can be used for making a variety of rolls and pastries, usually with fillings such as jam, fruit, almonds or cream cheese mixture. If these quantities are used several of the recipes given can be made and so a variety of delicious cakes and breads provided.

Warm the milk and the butter and allow them to remain at blood-heat. Work the yeast and the sugar together and stir this into the warm milk. Beat the butter, egg yolks, whole eggs and salt to a cream and add the yeast mixture. Mix well together. Work the flour and the vanilla essence in gradually. Mix with a knife until the knife comes clean. Cover the dough with a warm cloth and set to rise in a warm place until the size is doubled.

This is now ready for use in the various recipes suggested. It can be rolled out and used as directed.

YEAST STRUDEL

Use yeast dough recipe (page 189).

Almond filling:

1 cup ground almonds	4 whites of egg
2 tablespoons white breadcrumbs	2 drops almond essence
$\frac{1}{2}$ cup caster sugar	chopped seeded raisins as required

Work all the ingredients together smoothly. When the dough has risen, roll out very thinly, if possible less than $\frac{1}{4}$ inch thick. Spread the almond filling over the complete surface. Sprinkle the raisins over this. Brush the edges of the dough with water. Roll up neatly and brush with melted butter. Sprinkle caster sugar over the top. Bake in a moderate oven for about 45 minutes. Allow to cool and cut in slices.



BUCHTELN

Use yeast dough as in recipe on page 189.

For these, various fillings can be used: prune butter, jam, nut or almond fillings.

Nut filling:

½ cup grated hazel-nuts	1 tablespoon butter
½ cup Brazil or any nuts	½ cup cream or top milk
2 tablespoons breadcrumbs	1 teaspoon vanilla essence
	½ cup sugar

Work all together forming a paste. Keep cool.

Almond filling:

1 cup ground almonds	4 egg whites
2 tablespoons breadcrumbs	½ cup caster sugar
	2 drops almond essence

Work all the ingredients together to form a stiff paste.

The dough, which has already risen to twice its size, is now ready for rolling out. Roll out on a floured board to a thickness of about $\frac{1}{4}$ to $\frac{1}{2}$ an inch. Cut into small squares, about 2 to 3 inches. Spread with the mixture. Roll up from side to side. Do not pinch. Place on a buttered tin if possible not touching. Brush the tops and sides with melted butter. Leave in a warm place to rise until they are twice the size. Bake in a moderate oven for 45 minutes to 1 hour.

FRUIT FLAN

Use yeast dough mixture (see page 189).

4 whites of eggs
tinned fruit or jam

8 tablespoons caster
sugar

Strain any tinned fruit which is sweetened. Pineapple, strawberries, raspberries or apricots are very good. Roll out the dough which has risen to twice its size. Cut into a round to fit a sandwich tin. Leave for a few minutes in a warm place. Fill the tin with the fruit.

Beat the whites of egg to a very stiff mixture, fold in the caster sugar. For one tin, it will only take half this mixture. Spread on top of the flan. Sprinkle with grated nuts. Bake in a moderate oven for about 30 minutes.

YEAST PANCAKES WITH JAM

Böhmische Dalken

Use the yeast dough recipe (see page 189).

butter to fry
jam

caster sugar

When the dough has risen to twice its size, roll it out to about $\frac{3}{8}$ inch thick. Cut into small rounds, like pancakes or drop scones, not too large. Melt some butter in a very clean pan, such as an omelette pan. Fry the rounds in this. They should be a lovely golden brown. Spread one round with jam and cover with another. Dust with caster sugar. Can be eaten hot or cold.

FAIRY YEAST-CAKES

Luftiger Germstrudel

2 ROLLS AND ABOUT 16 SLICES

Use yeast dough recipe as for crescent rolls or Kipfeln (page 186).

Filling:

1 cup white bread-	6 eggs
crumbs	$\frac{1}{4}$ cup chopped dates
$\frac{1}{2}$ cup stoned or	$\frac{1}{2}$ cup sugar
chopped raisins	$\frac{1}{2}$ cup butter

Most people will immediately connect the word 'Luft' with the air or flying, so the only possible translation for this is 'Airy Yeast-cakes' or for the sake of euphony and a true description 'Fairy Yeast-cakes'.

To make the filling, beat the yolks and whites of eggs separately. See that the whites are very stiff. Mix all the ingredients together and lastly fold in the whites of egg.

Roll out the yeast dough fairly thinly. Spread with above filling. Brush the edges of the dough with water. Roll up and brush the top with melted butter and sprinkle with caster sugar. Bake in a moderate oven for 1 hour. When cool, cut in slices.

STREUSEL CAKE

Streuselkuchen

1 LARGE CAKE

2½ cups flour	2 eggs
2 tablespoons sugar	grated rind of lemon
1 teaspoon salt	½ cup milk
6 tablespoons melted butter	1 oz. yeast

This is a cake with a yeast dough base and a Streusel mixture on top.

Prepare your yeast dough. Bring milk to the boil and allow to cool to blood-heat. Dissolve the yeast in this and add the sugar and salt. Stir well and allow to stand for 5 minutes. Beat the eggs well and melt the butter to blood-heat. Add the eggs and the lemon rind to the yeast mixture. Then add the flour and the melted butter alternately. Beat with the hand until well mixed. Turn the dough out on to a floured board and leave in a warm place for about 10 minutes. Knead well until the dough is very smooth and elastic. Put it back into a greased bowl and let it stand, covered by a cloth, for about 30 minutes, or until its bulk is doubled. Roll the dough out to about $\frac{3}{8}$ of an inch thick. Place it in a large greased baking tin with deep sides. Dust with flour and leave to rise for another 40 minutes.

While the dough is rising prepare the Streusel, as follows:

1 cup sugar	1 tablespoon
$\frac{3}{4}$ cup butter	cinnamon
$\frac{3}{8}$ cup melted butter	$\frac{3}{8}$ cup flour

Mix all these ingredients together, except the melted butter, using a palette knife to mix. It should then be crumbly. When the dough has risen brush over the top with the melted butter. Sprinkle the Streusel on top as thickly as you like. Bake in a moderate oven for about 45 minutes.

Pastries & Cakes

The making of pastry at home means, to us, fruit and jam tarts, pies savoury and sweet, and possibly sausage rolls. To the Viennese, pastry in various forms is the basis of an infinite variety of cakes, small and large, savoury and sweet.

The variations are many and the recipes countless. Different parts of the country have their own speciality, and if it were possible to visit every village in Austria, even more exciting recipes could be obtained.

Vienna, of course, is famed all the world over for its pastries and cakes. There is no limit to their variety and fascination.

PUFF PASTRY

Butterteig

2 cups white flour
1 1/4 cups butter

7 tablespoons cold
water
juice of 1/2 lemon

Cut a third of the butter off and set on one side. Work the remaining two thirds in a basin until soft, but allow ice-cold water to run over it to keep it cool. Set on one side in a cool place. Do not freeze. Put the flour into a cold bowl. Cut the small piece of butter into it with a palette knife. Add some of the water and the lemon juice. Work with the knife until a smooth dough is obtained, adding as much water as is needed. Knead until quite smooth. Turn out on a floured board and roll out until about 1/4 inch thick. Place the cold pat of butter in the centre of the dough so that it is lengthways from left to right. Fold the dough over the butter from the top and from the bottom. Beat the centre where the butter is, to spread it towards each end. Fold the dough towards the middle from the left and right hand sides. Beat again, and roll it out. Repeat this folding process once and leave to get cold for about 20 minutes.

This rolling and folding process must be repeated at least 6 times, leaving the dough about 10 minutes between each manipulation. For very fancy pastries the rolling and folding and chilling can be repeated up to 10 times.

The pastry is now ready to be used in the various recipes.

PUFF PASTRY

A richer and more elaborate method

3 cups flour
2 beaten egg yolks
4 tablespoons cream
cold water if needed

1 1/2 tablespoons white
wine
1/4 teaspoon salt
1 3/4 cups hard butter

Divide the flour into 3 parts. Into one third cut the butter in thin slices. Work together until it has formed into a dough. Beat it out flat and leave to chill. Sieve the rest of the flour with the salt on to a pastry board. Make a hole in the centre. Beat the

egg yolks, add the cream and the white wine. Pour it into the hole. Work to a dough with a palette knife. Roll this out thinly. Place the butter dough already worked in the centre, and treat it exactly the same as the previous puff pastry.

YEAST PUFF PASTRY

Butterteig mit Germ

3 cups flour	1 $\frac{1}{4}$ cups milk
$\frac{1}{4}$ cup sugar	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ oz. yeast	2 eggs
$\frac{1}{2}$ teaspoon salt	1 cup butter

Bring the milk to the boil and allow to cool to blood-heat. Work the yeast and sugar together until liquid. Add the milk and about $\frac{1}{2}$ cup of the flour. Cover with a cloth and allow to rise for about 30 minutes. Beat the eggs and melted butter together until light in colour; add the salt. To this add the yeast flour mixture, alternately with the remainder of the flour. Knead until it is a nice smooth dough. It must be soft so go gently with the flour. Let it stand in a warm place until doubled in bulk. Work the cup of butter until soft but allow ice-cold water to run over it. Shape it into a roll. Cool it.

Roll the dough out on to a floured board. It should be about 18 inches long by about 9 inches. Divide the butter roll in half. Cut one half into many slices. Place the slices in the centre of the dough covering one third of it. Fold the bottom third over this. Now cut the second half of the butter in as many slices and place on top of the double thickness. Fold the top third over this, making three thicknesses with the butter in between. Turn the other way and roll out. Fold and roll and chill (as directed in the first recipe for puff pastry) 3 times. Cover with warm cloth and leave to rise for 30 minutes.

It is now ready for use as required.

QUICK PUFF PASTRY

Schneller Buttermteig

2 cups flour
1 cup butter
 $\frac{1}{2}$ teaspoon salt

4 egg yolks
 $\frac{1}{2}$ cup water
1 tablespoon vinegar

Have all the ingredients cool. Cut the butter into the flour with a palette knife. Add the salt and mix well. Beat the egg yolks and add them together with the water and vinegar. Mix with knife until it is a smooth dough. Turn out on a floured board. Roll to about $\frac{1}{4}$ inch thick. Roll, fold and chill, in the same way as for puff pastry (page 196). Repeat this 3 times.

It is now ready for use.

BISCUIT PASTRY

Biskuiteig

2 cups flour
8 eggs (separated)

1 cup fine sugar

Beat the sugar and egg yolks together until really creamy. This takes about 15 to 20 minutes if done by hand. Add the flour a little at a time and stir. Beat the whites of egg very stiffly and fold them into the flour mixture. Butter a deep cake-tin with a loose base. Pour the mixture in and bake in a hot oven for about 45 minutes.

This cake is very delicious if split in layers and any filling together with whipped cream spread on each layer. Dust the top with powdered icing sugar.

SHORT PASTRY

Mürbeteig

3 cups flour	pinch of salt
2 egg yolks	1 teaspoon lemon
1 cup butter	juice
5 tablespoons sour cream	

Cut the butter into the flour with a palette knife. Add the beaten egg yolks, the salt, and lemon juice. Finally add the sour cream slowly until it is a very soft dough. Wrap it in a cloth and put in the refrigerator for about 30 minutes.

Roll out to about $\frac{3}{8}$ to $\frac{1}{2}$ inch thick.

This pastry is useful as a crust for pies both sweet and savoury. If sweet a little sugar can be added to the dough.

TARTLET PASTRY

Tortelettenteig

2 cups flour	1 wineglass rum
2 egg yolks	or brandy
1 tablespoon sugar	$\frac{1}{2}$ teaspoon grated
$\frac{1}{2}$ cup butter	lemon rind

Cream the butter and sugar. Add the egg yolks and the brandy alternately. Work in the flour, a little at a time. Add the grated lemon rind. Work all to a smooth dough. Roll out and cut in rounds, tartlet size. Line greased patty-pans and bake in a moderate oven for 30 minutes.

These can be filled with various creams and decorated, or with any small fruit with whipped cream on top, *e. g.* mocha cream (page 233) or coffee cream (page 213).

WINE PASTRY

Weinteig

2 cups white flour	pinch of salt
4 whites of eggs	1 teaspoon hot oil
½ cup white wine	

Mix the flour and salt. Stir in the hot oil and wine. Cut and mix with a palette knife until the dough is smooth. Fold the stiffly beaten whites of eggs in. Use this pastry for rolling fruits in, such as bananas or slices of apple. Fry in deep fat or oil. It should be a golden brown. Dust with caster sugar.

FRENCH PASTRY

Fladen

3 cups flour	¼ cup cream
2 cups butter	½ teaspoon salt
½ cup sugar	

Put the flour into a bowl and cut the butter, which should be very cold, into this with a palette knife. Turn out on to a floured board. Make a well in the centre. Put the sugar, cream and salt into the well, and mix thoroughly, still with the knife. Now knead with the hand until the paste is smooth. Chill in the refrigerator. Use for tartlets, flans and the base of cakes.

PUFF PASTRY STICKS

Butterteigstangeln

Use the puff pastry from the recipes on pages 196-197.

Roll out the pastry to about ¼ inch thickness. Cut into strips about 4 or 5 inches long. They can be left flat, or twisted like cork-screws. Bake in a hot oven for 20 minutes until golden. These can be served with soup or stews. If served with coffee, dip the ends in melted chocolate or other icing.

STRUDEL DOUGH

Strudelteig

2 cups flour

1 egg

1 tablespoon melted
butter

$\frac{3}{4}$ cup lukewarm

water

salt

Strudel dough is rather like a noodle dough, and should not be rolled out on a board in the usual way. It should be stretched by hand on a clean floured linen cloth. It is intended always to have a filling, such as apples, cheese, chocolate, cherries and so on. It is important to remember to have your filling ready, before you stretch the dough, which should always be paper-thin when ready. As you pull and one part gets thin enough, leave it and go to work on another section. It should be possible to get it all of an even thickness.

Put the flour on a board. Beat the eggs well. Mix the egg, water and melted butter. Make a well in the flour. Pour in the egg-and-butter mixture and add the salt. Stir gently so that the flour falls down from the sides into the well. It will be sticky at first. Flour the hands and knead. Rub the first sticky dough off your hands and flour again. Knead until it becomes smooth and elastic. Toss once or twice. Stretch once and knead again. Leave it covered in a warm place for about 1 hour.

Cover the table with a linen cloth and dust with flour. Put the dough in the middle and roll out slightly. Now stretch by hand and follow the instructions given above. The filling should be placed on the dough while it is still on the cloth. It can then be rolled up and got into shape by lifting the cloth. Pinch the edges together to seal the contents. Do not fill right to the edges.

APPLE STRUDEL

Apfelstrudel

Use Strudel dough recipe (page 201).

3 large apples	grated rind $\frac{1}{2}$ lemon
$\frac{1}{2}$ cup raisins (seedless)	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup chopped walnuts	$\frac{1}{2}$ cup melted butter

Core and peel the apples. Slice very thinly. Mix with all the other ingredients and spread over the Strudel dough. Make it whatever size you wish. The larger it is the better flavour it seems to have. Pour some of the melted butter on top. With the assistance of the linen cloth, on which the dough is lying, roll the Strudel up. Pinch the ends together. Do not fill right to the edges. Brush the edges with a wet brush and seal. Place the sealed side down on the baking sheet. Brush the top with the melted butter. Bake for 45 minutes in a moderate oven.

When cold dust with icing sugar.

CHERRY STRUDEL

Kirschenstrudel

Use Strudel dough recipe (page 201).

Make in exactly the same way as Apple Strudel, but stone and slice cherries which are not sweet.

CREAM CHEESE STRUDEL

Strudel mit Topfen

Use Strudel dough recipe (page 201).

1 cup cream cheese	grated rind of 1 small
1 cup cream	lemon
2 tablespoons butter	4 whole eggs
$\frac{3}{4}$ cup fine sugar	1 cup seedless raisins
$\frac{1}{2}$ teaspoon ground cinnamon	(small)

Beat the eggs well. Cream the butter and sugar. Put the cream cheese through a sieve. To the creamed butter mixture add the cheese, cream, sugar, cinnamon, lemon rind, and the beaten eggs. Lastly add the stoned raisins. Spread this filling over the Strudel dough. Wet the edges of the dough. Roll up as in Apple Strudel. Seal the edges. Turn the sealed side downward. Cut small slits in the top and bake in a moderate oven for about 1 hour.

Allow to cool and then dust with icing sugar.

CREAM STRUDEL

Rahmstrudel

Use Strudel dough recipe (page 201).

$\frac{1}{2}$ cup butter	3 cups sour cream
6 eggs, separated	grated rind of 1 small
$\frac{1}{2}$ cup sugar	lemon
2 tablespoons warmed butter	1 cup sultanas (plumped)

Cream the butter and sugar. Add the beaten egg yolks one by one. Add the cream and the lemon rind. Stir in the sultanas. Have the egg whites beaten stiffly. Now fold these into the mixture. This should be enough for two or three Strudeln. Spread the mixture on the dough. Wet the edges with a pastry brush. Roll up and seal. Make a few cuts on the top. This is to allow the steam to escape so that the dough will not burst. Bake in a moderate oven for about 1 hour. Every 10 minutes brush the top with the melted butter.

CHOCOLATE STRUDEL

Schokoladenstrudel

Use Strudel dough recipe (page 201).

1 tablespoon cooking chocolate, grated	1 heaped tablespoon ground almonds
8 eggs	1/2 teaspoon vanilla essence
1 cup of brown breadcrumbs	3/4 cup sugar
2 tablespoons butter	

Roll out the chilled dough and cut in several strips. Melt the chocolate and butter in a pan but do not allow to get too hot. Separate the egg-yolks and whites. Beat the yolks and add to the melted chocolate and butter. Add the sugar, breadcrumbs, almonds and vanilla essence. Lastly stir in the stiffly whipped whites of eggs. Wet the edges of the strips of dough with a pastry brush. Spread the mixture on the strips. Roll up and seal. Cut little slits in the tops. Brush with melted butter. Bake in a moderate oven for from 45 minutes to 1 hour. When cold sprinkle with icing sugar. Cut in slices.

BACON STRUDEL

Schinkenstrudel

Use Strudel dough recipe (page 201).

3 cups chopped bacon	6 eggs
1 cup white bread- crumbs	a little salt and pepper

Strudeln can be filled with any meat and vegetable fillings. They are then usually boiled or steamed. Only this recipe is given as any chopped meat or vegetables bound together with eggs can be used and the procedure is the same.

Have ready a linen cloth with a sheet of buttered paper on it. Also have ready a large pot of boiling salted water. Separate the egg yolk and whites. Mix together the chopped bacon, breadcrumbs and seasoning. Stir in the egg yolks, beaten. Lastly fold in the egg whites. Spread this stuffing on the dough. Wet the edges. Roll and seal. Place this on the buttered paper. Tie up in shape in the linen cloth and boil for 2 hours. Serve hot, cut in slices.

WINE STRUDEL

Weinstrudel

Use Strudel dough recipe (page 201).

2 cups breadcrumbs	3 tablespoons butter
½ cup white sugar	1 bottle white wine

Fry the breadcrumbs in the butter until a golden brown. Add the sugar and half of the wine. Mix well. Fill the Strudel Dough as directed in the other Strudeln. Roll and seal. Bake in a hot oven for about 10 minutes. Pour over the remainder of the wine and bake in a moderate oven for about 30 minutes more. It should be a nice golden brown. Dredge well with caster sugar.

FRIED STRAWS

Gebackenes Stroh

6 OR 8 SERVINGS WITH MAIN DISH

3 egg yolks	½ cup creamy milk
1 whole egg	½ teaspoon salt
1 tablespoon sugar	1 tablespoon butter
2 cups flour	(melted)
deep fat for frying	1 tablespoon yeast

Beat the egg yolks and the whole egg separately. Blend the yeast with the creamy milk. Beat in the egg yolks and the whole egg. Warm a bowl and mix together the flour, sugar and salt. Pour the yeast mixture into the flour and add the melted butter. Work the whole into a dough, until it does not stick to the spoon. Cover with a warm cloth and leave to rise to twice the size. Knead again and cut into thin strips. Fry in deep fat until golden brown. Drain on greaseproof paper. Sprinkle with sugar or cheese (Parmesan), according to what you are going to garnish. They can be served with sweet puddings or stews and savouries.

HONEY-CAKES

Mein Lieblingshonigkuchen

3½ cups flour	½ cup citron and orange peel chopped
½ cup honey	
1 cup sugar	
½ cup ground almonds	¼ cup butter
1 egg	pinch of cinnamon, powdered
1 level teaspoon baking-soda	cloves, nutmeg and mixed spice
2 tablespoons water	

Melt the honey and sugar in the water. Pour into a bowl and gradually stir in the flour. Melt the butter and stir in, alternately with the beaten egg. Stir in all the other ingredients. Mix well together and place in the refrigerator for several hours.

Roll out and cut in fancy shapes. Bake about 15 to 20 minutes in a moderate oven. This recipe burns rather easily. When cold ice with rum, nut or chocolate icing (see pages 234-236). The icing can be omitted altogether if desired.

BISHOP'S BREAD

Bischofprot

½ cup butter	1 cup chopped citron peel, sultanas, orange-peel and cooking chocolate (in little lumps, not grated)
½ cup sugar	
5 egg yolks	
5 egg whites	
rind and juice of 1 lemon	
1 cup flour	

Beat the butter and sugar to a cream. Add the egg yolks well-beaten, one at a time. Beat very well and add the lemon juice. Mix all the dry ingredients together. Beat the egg whites to a stiff froth. Fold the flour mixture and the whites of eggs into the butter mixture alternately. It should be a nice creamy batter. Pour into a well-greased deep cake-tin with a loose base. Bake for 1 hour in a moderate oven.

FRUIT LOAF

Kletzenbrot

2 GOOD-SIZED LOAVES

4 cups brown flour	1 large teaspoon
1½ cups luke-warm milk	yeast
1 cup prunes (stoned)	1½ cups stoned raisins
1 cup figs	1 cup mixed nuts, walnut, hazel and almonds (chopped)
1 cup dates (stones)	1 teaspoon cinnamon and ground cloves
½ cup citron peel	2 tablespoons sugar
1 lemon	pinch salt
1 bitter orange	
½ glass rum	

Melt the yeast in the luke-warm milk. Sieve the flour and make a well in the centre. Pour in the yeast mixture and mix to a soft dough. Knead until quite smooth. Cover with a warm cloth and leave to rise until doubled in size.

Chop all the fruits together. Chop the nuts roughly. Add all the other ingredients including the rum. Let stand for several hours. When the dough is risen and the fruits ready mix all together. Knead together until well blended. Form into long loaves. Allow to rise in a warm place for another hour. Bake in a moderate oven for about 1 to 1¼ hours.

FLORENTINE TARTLETS

Florentiner Torteletten

Use Tartlet Pastry (page 199).

Roll the pastry thinly. Line the tartlet tins. Bake in a moderate oven for 20 minutes. When cool put some fresh fruit into each tartlet. Take some Florentine cream (page 213) and pipe from a forcing-bag on top of the fruit.

Fresh or tinned fruit, such as strawberries, raspberries, cherries or gooseberries, can be used.

CHOCOLATE SLICES

Schokoladenschnitten

1 cup flour	1 cup grated cooking chocolate
$\frac{3}{4}$ cup sugar	jam
6 eggs (separated)	chocolate icing
1 cup ground almonds	(page 234)

Work the butter and sugar to a cream. Add the beaten egg yolks. Mix in the flour, almonds and grated chocolate alternately. Lastly fold in the stiffly beaten egg whites.

Put in a large flat baking-sheet with sides. The mixture should be spread thinly.

Bake in a moderate oven for about 45 minutes. While still warm cut in two pieces. Spread one piece with warm jam. Place the other on top. Ice with chocolate icing. Cut in slices.

VIENNA TURNOVERS

Wiener Maultaschen

Use first puff pastry recipe (page 196), or short pastry (page 199).

Roll the pastry out to about $\frac{1}{4}$ inch thickness. Cut in squares. Any fillings can be used, almond or nut (page 191) or just plain jam. Place a good teaspoonful of the filling in the centre of the squares. Lift the four corners towards the centre. About 1 inch from the tips of each corner, pinch the edges together. Fold the points back, revealing the filling. Place on a greased baking-dish. Brush the tops with beaten egg yolk. Sprinkle with coarse sugar and bake in a moderate oven from 20 to 25 minutes. They should be golden brown.

VIENNESE BISCUITS

Wiener Biskuits

5 eggs	$1\frac{1}{2}$ cups flour
1 cup caster sugar	(not self raising)

Beat the eggs for 5 minutes. Add the sugar and beat for another 15 minutes. Gradually add the flour and beat all until light and smooth

Have ready some baking sheets, buttered and floured. Put the mixture into a forcing-bag and gently force the biscuits into the shape of an hour-glass. Dredge with caster sugar and bake in a hot oven for about 8 minutes. They should be a very light golden brown. Serve with dessert.

NUT BISCUITS

Nußbiskuits

3 egg yolks	6 egg whites
$\frac{3}{4}$ cup sugar	1 whole egg
$1\frac{1}{2}$ cups flour	1 cup chopped nuts
vanilla essence	a little dusting sugar

Beat the 3 egg yolks and sugar together. Add the vanilla essence and fold in the flour. Mix well. Beat the 6 egg whites to a stiff froth and fold into the mixture. Pipe this mixture in dabs on to a large buttered baking sheet, leaving room for the biscuits to spread. Bake in a fairly cool oven for about 40 minutes.

Separate the whole egg. Brush the biscuits with the yolk, and then with the white, stiffly whipped. Sprinkle the chopped nuts on top and finally add a dusting of sugar. Allow to cool on the baking sheet. Then remove carefully to a wire tray and let dry off

TEA COOKIES

Teebrötchen

ABOUT 24

2 cups flour	3 eggs
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup sultanas
$\frac{1}{2}$ cup butter	or currants

Cream the butter and sugar. Gradually add the eggs and the flour. Beat until light. Add the currants. Mix well. Butter a sheet of grease-proof paper and place on a large baking sheet. Drop little heaps from a teaspoon, leaving space between. Bake in a moderate oven for 20 or 30 minutes. They are more attractive if kept small.

COFFEE COOKIES

Kaffeeküchlein

ABOUT 12

1 cup flour	3 tablespoons sugar
$\frac{1}{4}$ cup butter	1 tablespoon caster sugar
4 eggs	

Separate one whole egg and leave the white on one side. Warm the milk in a saucepan. Add the butter and sugar. Allow to get just to boiling point. Now add the flour and stir over the heat until very smooth. Let cool and add the whole eggs and egg yolk one at a time. Mix each one well before adding the next. Pipe from a pastry-bag in fancy shapes on a greased baking sheet. Bake in a moderate oven for 25 to 35 minutes.

Beat the egg whites stiffly together with the tablespoon of caster sugar. Brush the tops of the cookies with the meringue mixture. Return to the oven for a few minutes to set the frosting.

VIENNA GUGELHUPF

Wiener Gugelhupf

ABOUT 2 TO 3

3 cups flour	$\frac{1}{2}$ cup stoned raisins
$\frac{1}{2}$ cup butter	and currants
$\frac{1}{4}$ cup caster sugar	12 sweet almonds
1 cup milk	1 tablespoon yeast
3 eggs	

Dissolve the yeast in a little warm milk. Put the flour in a warmed bowl. Melt the butter. Put the eggs in a hole in the centre of the flour. Add the melted butter, the sugar and the dissolved yeast. Mix all very well together until very smooth. Finally stir in the raisins and currants. Have a cylindrical mould well greased. (These moulds are essential for the Gugelhupf. The nearest thing that one can suggest is a large jam jar with straight sides). This mixture would make at least three. Blanch and slice the almonds very finely and strew on the buttered sides of the mould. Pour the mixture in on this, filling only three quarters full. Put the moulds in a warm place. Cover and leave to rise until the moulds are full.

Place on a thick baking-tin and bake for about 1 hour. This,

of course, depends on the size of the mould. It should turn out easily when sufficiently baked. Place on a wire tray and dust with caster sugar.

RICH GUGELHUPF

Feiner Gugelhupf

2 CAKES

2 cups flour	2 tablespoons grated
4 eggs	almonds
5 tablespoons milk	½ teaspoon vanilla
½ cup sugar	essence
½ cup butter	1 tablespoon baking
	powder

Separate the eggs. Warm the butter and beat into it one egg yolk, a little sugar, flour and a drop or two of vanilla essence alternately. Repeat this until all these are used up. Beat the egg whites very stiffly and fold into the mixture. Lastly add the baking powder.

Pour the mixture into a well-buttered cylindrical mould, having sprinkled the grated nuts round the sides. Bake in a moderate oven for about 1 hour. Allow to cool in the mould for 10 minutes and then remove to a wire tray to finish cooling. Dust with icing sugar or coat with chocolate icing (see page 234).

GUGELHUPF

2 OR 3 CAKES

1 cup milk	grated rind and juice
1 cup butter	of 1 orange
½ cup sugar	½ cup stoned raisins
4 eggs	soaked in
1 tablespoon yeast	¼ cup rum
3½ cups flour	

Dissolve the yeast in the milk, which has been brought to the boil and allowed to cool. Cover with a few tablespoons of flour. Set aside in a warm place and cover again. Allow to rise for 30 minutes. Cream the butter and sugar. Beat the eggs and add them to the butter mixture, a little at a time. Now add the grated orange rind and juice, also the raisins. To this, add the yeast mixture and the flour alternately.

Grease a large cylindrical mould. Dust the sides with dry breadcrumbs. Fill the mould or moulds half full only. Set in a warm place to rise until they are quite full. Bake for 45 minutes to 1 hour, depending on the size of the mould, in a moderate oven.

Allow to cool for 10 minutes before turning out on to a wire tray. When quite cold dust with icing sugar.

VOL-AU-VENT

Pastetchen

This must be included under pastries as it is made from either of the first two puff pastry recipes on page 196.

The pastry should be very cold before starting. Roll it out thinly on a floured board. Put a cake tin, or small plate or a tumbler, according to the size of Vol-au-vent you want, on the pastry and cut round it. Cut at least 5 of these. Take one of these rounds as the base. On the other rounds, cut out a circle from the centre. On the large one, the ring left should not be less than 2 inches wide. On the smaller Vol-au-Vent, naturally the rims are less wide. The rings which you have cut out of the centres are the lids. Place them carefully on a baking sheet for ovening. Damp the edge of the round base with a pastry brush, dipped in water. Place the first ring on top. Damp this in turn and place the next ring on top. Continue until all are used up. Sprinkle the baking sheet with cold water before placing the cases on it. The steam helps to keep the shape. Bake in a hot oven for about 45 minutes, depending on the size of your Vol-au-Vent.

Fill with various mixtures. Place the lid on top and serve hot or cold.

DOUGHNUTS

Krapfen

ABOUT 18

2 cups flour	2 tablespoons melted
1 tablespoon sugar	butter
a pinch salt	4 egg yolks
$\frac{3}{4}$ cup milk	1 egg white
jam	2 teaspoons yeast
	1 cup milk (warm)

Warm a bowl and put the flour and salt in. Blend the yeast with the sugar until liquid. Add 2 tablespoons of the warm milk. Make

a hole in the centre of the flour. Pour the yeast mixture into this hollow and cover with a warm cloth. Leave in a warm place to rise.

Beat the egg yolks and the butter, add the rest of the warm milk and beat to a cream. Work this mixture into the flour and yeast. Beat the egg white to a stiff froth and fold in. Work all this together until you have a fine smooth dough. Cover again and leave in a warm place until it has doubled its size. Divide the dough in two. Roll out each to about $\frac{1}{2}$ inch thickness. With a plain patty pan cutter, mark out circles on one half. Brush these rounds with a wet pastry brush. Put a dot of jam in the centre. On the other half of the dough cut out the same size circles. Place one on top of each jammed circle. Pinch the edges together and cut right through to the board. Roll up what dough is left. Knead again. Repeat the process until all the dough is used up. Place all the doughnuts on a floured board and leave in a warm place until they have risen well. Have a pan of deep clean fat very hot. Drop the doughnuts in and fry golden brown. They should take 7 to 8 minutes. Do not put too many in as they swell considerably. Drain on absorbent paper. Dust with granulated sugar and serve while fresh.

COFFEE CREAM

Kaffeecreme

$\frac{1}{2}$ cup sugar	2 tablespoons
2 tablespoons butter	strong coffee
	2 egg yolks

Melt the butter and sugar together in a saucepan. Add the coffee over a gentle heat. When the sugar is quite dissolved beat in the egg yolks. Remove the saucepan from the heat, and beat thoroughly until the mixture becomes like a cream. Fill the tartlets and squeeze a pyramid of whipped cream on top.

FLORENTINE CREAM

Florentiner Rahm

8 egg yolks	$\frac{1}{2}$ cup sugar
2 whole eggs	a few drops vanilla
$\frac{3}{4}$ cup melted butter	essence

Beat the egg yolks and the whole eggs together. Add the sugar and the vanilla essence. Melt the butter very slowly in a double

pan. Stir in the egg-and-sugar mixture. Stir all until it thickens to a fairly thick consistency. Place in the refrigerator until quite cool. Beat until a light cream.

NUT FILLING

Nußfüllung

- | | |
|-------------------------|---------------------------------|
| 1 cup grated mixed nuts | vanilla essence |
| $\frac{1}{2}$ cup sugar | 2 tablespoons brown breadcrumbs |
| 1 tablespoon butter | $\frac{1}{2}$ cup cream |

Work all together until a fairly stiff paste has been formed. Allow to get very cold and use as directed.

ALMOND FILLING

Mandelfüllung

- | | |
|--------------------------------|---------------------------------|
| 1 cup ground almonds | 4 egg whites |
| $\frac{1}{2}$ cup caster sugar | 2 tablespoons white breadcrumbs |
| 2 drops almond essence | |

Mix the almonds and sugar together. Add the breadcrumbs and the almond essence. Stir in the stiffly beaten egg whites. Work all together and use as directed.



Torten

The Torte can be called a cake, but it is so far removed from the usual conception of a cake that it is almost untranslatable. The nearest confection that we know to which it can be compared is the American strawberry shortcake. Even then it is not really very like it except in the making, for the Torte is always highly decorated and usually associated with festive occasions.

Torten can have many layers and they can be flat, but they are always large. Various fruits are used in many different ways, also nuts and even cheese, but always there must be cream. This can be incorporated in the mixture or whipped and added on top of the various fillings.

In fact there is no end to the ingenuity used by the Viennese and Hungarians in this fascinating branch of cooking.

VIENNA TORTE

Wiener Torte

4 whole eggs	1 teaspoon grated
1½ cups white sugar	lemon rind
1 cup butter	apricot jam
4 egg yolks	fondant icing
2½ cups flour	(page 232)
	cream

Beat the egg yolks and the whole eggs together. Add the butter and sugar. Beat well until the mixture is creamy. Fold in the flour and the grated lemon rind. Butter 4 large deep sandwich tins. Spread the mixture equally in these 4 tins. Bake in a hot oven for 30 minutes. Allow to cool in the tins. Turn out very carefully on a flat surface. Spread each layer with apricot jam, and place on top of each other. Ice with fondant icing and decorate with cherries and angelica. Serve with whipped cream.

LINZER TORTE

1½ cups flour	¼ cup ground
1 cup sugar	almonds
½ cup butter	2 egg yolks
2 cups jam, rasp- berry, currant or strawberry	1 teaspoon powdered cinnamon
	grated rind and juice of 1 lemon

This must have come from the city of Linz, in upper Austria. Nevertheless it has been associated with Vienna for so long that it has come to be thought completely Viennese. Sieve the flour and mix in all the dry ingredients, sugar, almonds, cinnamon and grated lemon rind. Work the butter and egg yolks together until smooth. Add these to the flour mixture together with the juice of the lemon. Mix well. Remove the paste to a floured board and roll out to ¼ inch thickness. Line a greased flan or sandwich tin with the paste. Roll out what is left over again, and cut in long strips about ⅜ inch wide. Fill the flan with jam and cover the top with criss-cross strips. Sprinkle with caster sugar. Bake in a hot oven for about 35 minutes. When cool put more fresh jam in between the lattice work. This paste should be kept very cool until the time of ovening. Serve with whipped cream.

BROWN LINZER TORTE

2 cups brown or wholemeal flour	$\frac{1}{4}$ teaspoon ground nutmeg
1 cup brown sugar	$\frac{1}{4}$ teaspoon ground cinnamon
2 cups ground almonds	grated rind of half lemon
1 cup melted butter	
3 eggs	

Sieve the flour and mix in all the dry ingredients, sugar, almonds, nutmeg, cinnamon and rind of lemon. Beat the butter and 2 eggs together until smooth and creamy. Add these to the flour mixture. Mix well and turn on to a floured board. Roll out to $\frac{1}{4}$ inch thick. Line greased sandwich tins with the paste. With what is left over make a trellis work for a third tin. Brush the top one, the gate, with beaten egg before baking.

Bake all three in a moderate oven for 45 minutes.

Turn out when cool. Spread jam on each layer and brush the top gate with burnt sugar icing. When completed drop a little fresh jam in the holes of the lattice work.

TRIESTER TORTE

8 egg yolks	$\frac{3}{4}$ cup fine plain cake crumbs
$\frac{1}{2}$ cup butter	2 egg whites
$\frac{1}{4}$ cup ground almonds	apricot jam
$\frac{3}{4}$ cup sugar	whipped cream

Cream the butter and sugar, work in the egg yolks and cake crumbs. Now work in the ground almonds. Beat the egg whites to a stiff froth and fold these in last of all. Butter a round cake-tin and dust with flour. Bake in a moderate oven for 1 hour. Allow to cool before turning out. When cold cut the Torte in half. Spread the lower half with apricot jam and whipped cream. Spread the bottom half of the top layer with jam and place one on top of the other. Cover the top with whipped cream. Decorate the top with a few pistachio nuts.

TRAUNKIRCHENER TORTE

$\frac{1}{2}$ cup butter
2 egg whites
 $\frac{1}{2}$ cup sugar

2 cups white flour
1 cup icing sugar
apricot jam

Beat the butter and sugar to a cream. Work in the white flour, sieved. Butter 3 sandwich-tins and pour the mixture equally into all three. Cook in a moderate oven for about 30 minutes. Allow to cool and spread with plenty of apricot jam. Pile on top of each other. Warm $\frac{1}{2}$ a cup of apricot jam and beat in the whipped white of the eggs, also the icing sugar.

This can be spread over the top of the Torte or piped in fancy patterns. Allow to get very cold. It can be kept for several days and is improved.

SACHER TORTE

$1\frac{1}{2}$ cups cooking
chocolate
 $1\frac{1}{2}$ cups fine white
sugar
 $1\frac{1}{2}$ cups flour

5 eggs
raspberry jam
chocolate icing
(page 234)
2 tablespoons rum

This takes its name from the owner of a famous hotel in Vienna, in the time of the Emperor Franz Joseph. She was a rather tough, jovial, cigar-smoking lady, whom one would certainly not associate with anything as delicate as the Sacher Torte.

Cream the butter and sugar. Beat well. Separate the eggs and beat the whites to a stiff froth. Add the yolks to the creamed butter and sugar and beat again. Fold in the whites of egg and the flour alternately and mix well. Melt the chocolate on a saucepan with a little rum and allow to cool. Add this to the mixture. Butter and flour 2 cake tins or Torte tins. Divide the mixture between them and bake in a moderate oven for about 45 minutes to 1 hour.

Allow the cakes to cool. Cover one half with raspberry jam and place the other on top. Cover this with chocolate icing.

APPLE TORTE

Apfeltorte

1 cup butter	4 tablespoons sour
2½ cups flour	milk or cream
pinch of salt	a few drops of lemon
2 egg yolks	juice

Cut the butter into the flour. Beat the egg yolks and add, together with the salt. Add the sour cream gradually, until the dough is soft, also the drops of lemon juice. Roll it up and let it get cold. 10 minutes in the refrigerator will do.

Roll out about $\frac{3}{8}$ of an inch thick. Place in a large flan-dish, rather deep, for the apples are bulky. Leave to get cold again while you prepare the rest.

Apple filling:

8 apples	½ lemon peel,
½ cup sugar	grated
1 cup water	small stick cinnamon
1 cup white wine	

Peel and quarter the apples. Mix the wine, water and sugar, and bring slowly to the boil. Add the lemon peel and cinnamon. Pour this over the apples, being careful not to break up the quarters. Cook very slowly until the apples are half cooked, still keeping their shape. Drain all liquid off. Place on the cold pastry after they are cool. Leave some space between each quarter for the next filling to be poured over.

Filling:

3 whole eggs and	grated rind
3 egg yolks	of 1 lemon
1½ cups caster sugar	¾ cup of ground
grated rind	almonds
of 1 orange	juice of the lemon

Beat the whole eggs, the egg yolks and the sugar together until creamy and light yellow. Add the ground almonds, the grated rinds of orange and lemon, also the lemon juice. Mix all together. Pour over the apples.

Bake in a moderate oven for 45 minutes to an hour until the filling is set and yellow in colour.

BUTTER TORTE

10 eggs	$\frac{3}{4}$ cup ground almonds
$\frac{3}{4}$ cup fine white sugar	jam
2 cups fine white flour	whipped cream
$\frac{3}{4}$ cup butter	butter icing (page 235)

Separate the egg yolks and the whites. Melt the butter. Beat the egg yolks and add alternately with the flour to the sugar until all are used up. Add the melted butter and almonds a spoonful at a time, beating all the time. Beat the egg whites to a stiff froth and fold into the mixture. Grease and flour 3 cake-tins. Divide the mixture between the three. Bake in a moderate oven for 30 minutes. Allow the rounds to cool. Spread two of the rounds with jam and whipped cream. On the top one spread a thin layer of jam only. Cover with butter icing (page 235).

ORANGE TORTE

Orangentorte

grated rind and juice of 1 orange	$\frac{1}{2}$ cup butter
1 cup fine white flour	4 eggs separated
1 cup sugar	orange butter (page 232)

Cream the butter and sugar. Add the beaten egg yolks and flour alternately. Stir in the orange rind and juice. Whip the egg whites stiffly and fold into the mixture. Put in a buttered and floured deep cake-tin with a loose base. Bake in a moderate oven for 45 minutes to 1 hour. Cover with orange butter.

FRUIT TORTE

Fruchttorte

$\frac{1}{2}$ cup butter	a pinch of ground
$1\frac{1}{2}$ cups flour	cloves or cinna-
$\frac{1}{4}$ cup ground	mon
almonds	any fruits, fresh or
$\frac{3}{4}$ cup sugar	tinned
	strawberry, raspberry,
	apricots bananas
	or pineapple

Beat the butter and sugar to a cream. Work in the flour, ground almonds and cinnamon. Beat to a smooth dough. Grease and flour a round cake-tin. Put the dough in and level the top off. Bake in a moderate oven for 45 minutes to 1 hour. When it is cool, turn out. The top should be fairly level. Chop fresh fruit or a mixture. Pile about an inch thick and evenly on top. Glaze this with a transparent glaze (see page 235).

CHESTNUT TORTE

Kastanientorte

1 cup butter	$2\frac{1}{2}$ cups flour
4 tablespoons light	2 egg yolks
cream	pinch salt
2 or 3 drops of lemon	
juice	

Put the flour into a bowl and cut the butter into it with a knife. Mix the lemon juice with the cream. Add the egg yolks and salt to the flour mixture. Stir and finally add the cream until you have a soft rather crumbly dough. Wrap in a cloth and put in the refrigerator until cooled.

Roll out the cold pastry and line the bottom of a deep cake tin. Let it come up the sides about 1 inch. See that the walls are greased as well as the bottom. Fill with chestnut filling (page 232) and bake in a moderate oven for 1 hour.

RADETZKY CHESTNUT TORTE

Radetzky-Kastanientorte

1½ cups caster sugar	1 saltspoon dry coffee
4 cups boiled chestnuts	14 egg yolks
1 cup butter	

Mash the chestnuts as finely as possible. Cream the butter and sugar and add the dry coffee. Now add the mashed chestnuts and egg yolks alternately. Work into a paste. Spread this on two large round tins, well greased and floured. Bake for about 45 minutes in a moderate oven. Allow to cool in the tins before removing.

Filling:

1 cup mashed chestnuts	½ cup caster sugar
2 egg whites	2 tablespoons rum

Mix all these together until they are a creamy paste. Spread on the lower round. Place the other round on top. Ice the top with nut icing (page 235).

CHEESE TORTE

Käsetorte

Pastry Lining:

3 cups white flour	½ cup cream
1 cup butter	4 egg yolks
½ teaspoon salt	

Sieve the flour into a bowl and cut the butter into it with a knife. Work in the beaten egg yolks, the cream and salt, until the dough is smooth and not too moist. Roll it up in a cloth and leave it in the refrigerator until really cold. When cold, roll it out and line the bottom of a greased and floured cake-tin. Allow it to come up the sides about 1 inch.

Fill level with cheese filling (page 233) and bake in a moderate oven for about 45 minutes. Allow to cool before turning out.

DATE TORTE WITH NUTS

Datteltorte mit Nüssen

1 cup dates chopped very finely	5 large eggs
1 cup nuts, grated	1 cup white sugar
1 teaspoon baking powder	1 tablespoon vanilla essence

Separate the eggs. Beat the yolks and the sugar together until they are creamy and light coloured. Add the baking powder and the vanilla essence. Dust the dates with flour, and add these alternately with the nuts to the egg mixture. Beat the whites until they are stiff and fold in. Butter 2 large cake-tins and pour the mixture in. Bake in a moderate oven for about 20 minutes.

Spread the bottom layer of the Torte with redcurrant jelly and whipped cream. Ice with lemon icing (page 236).

COFFEE CREAM CAKE

Mokkatorte

1 cup flour	4 eggs
$\frac{3}{4}$ cup ground almonds	1 tablespoon strong black coffee
$\frac{3}{4}$ cup sugar	(Mocha)

Separate the egg yolks and whites. Beat the yolks and sugar together until creamy. Add the ground almonds and the tablespoon of coffee. Beat the whites to a stiff froth. Fold this in alternately with the flour, until the whole is stiff but quite light. Grease 2 cake-tins and dust with flour. Bake in a moderate oven for about 30 minutes. Fill and cover with Mocha cream (page 233).

MACAROON TORTE

Makronentorte

$\frac{1}{2}$ cup fine, dry white bread- crumbs	a few drops of almond extract
$1\frac{1}{2}$ cups ground almonds	7 eggs
	$1\frac{1}{2}$ cups caster sugar

Separate the whites of egg and beat to a stiff froth. Gradually add the sugar and beat until the mixture is very stiff (as for meringue).

Add the ground almonds and the breadcrumbs alternately, until it is all mixed well.

Grease a cake tin and sprinkle with breadcrumbs. Pour the mixture into the tin.

Bake in a slow oven for 45 minutes to 1 hour. Decorate with small macaroons, and serve with whipped cream.

NUT TORTE

Nußtorte

1 cup sugar	$\frac{1}{4}$ cup flour
6 eggs	$\frac{1}{4}$ teaspoonful grated lemon peel
$1\frac{1}{2}$ cups of grated nuts (can be wal- nuts, hazelnuts, or filberts)	1 tablespoon rum

Separate the yolks and whites of the eggs. Beat the yolks and sugar together until creamy. Add the nuts and mix well together. Beat the egg whites to a stiff froth. Fold in the flour and egg whites alternately, adding the rum and grated lemon peel. Mix smoothly.

Put in large sandwich or cake tin. Bake in a moderate oven for 40 to 45 minutes. When cold, split in half and spread bottom half with raspberry jam and whipped cream. This can also be iced with rum frosting (page 236). Decorate with a few roughly chopped nuts.

LAYER CAKE

Doboschorte

1 cup fine white flour	pinch salt
$\frac{3}{4}$ cup sugar	1 teaspoon vanilla
8 eggs	essence

This is a Torte from Hungary and can have anything from 5 to 8 layers.

Separate the eggs. Beat the egg-yolks and sugar until light and creamy. Beat the whites to a light froth, but not too stiff. Sieve the flour 2 or 3 times. Fold the whites into the egg-and-sugar mixture. Gradually add the flour in small quantities. Stir gently after each addition. Butter five or six sandwich-tins and dust with flour. Divide the mixture between them and bake in a moderate oven for 10 or 15 minutes, or until the tops are golden brown. Allow to cool ready for the filling — see chocolate filling (page 234). Cover the filling with burnt sugar icing (page 236).

SNOW TORTE

Schneetorte

1½ cups caster sugar	6 large egg whites
2 tablespoons corn-flour	$\frac{1}{2}$ cup fine white flour
1 teaspoon vanilla essence	$\frac{3}{8}$ cup melted butter

Sieve the corn-flour, sugar, and flour together. Beat egg-whites to a light froth, not too stiff. Add vanilla essence. Fold into the flour mixture. When well mixed stir in the melted butter. Mix again, until the whole is smooth and creamy.

Grease a cake-tin and dust with fine dry breadcrumbs. Pour the mixture in and bake in a moderate oven for about 1 hour.

When cake has cooled, coat with lemon icing and decorate with candied fruits.

Lemon Icing:

$\frac{3}{4}$ cup icing sugar	grated rind of $\frac{1}{2}$ lemon
1 tablespoon lemon juice	1 tablespoon water

Add all together and stir until quite smooth. If necessary add more water. Spread on the cake as soon as prepared.

POPPY-SEED TORTE

Mohntorte

2 cups sugar	grated rind of $\frac{1}{2}$
$\frac{3}{4}$ cup raisins	lemon
$\frac{1}{2}$ teaspoon ground cloves	1 teaspoon ground cinnamon
$\frac{1}{2}$ cup rum	$\frac{1}{4}$ cup poppy seeds
	10 eggs

Plump the raisins in the rum. Drain well. Separate the egg yolks and whites. Grind the poppy seeds as finely as possible. (This can be done with a pestle and mortar if no grinding machine is available).

Beat the egg yolks and sugar until creamy. Add the raisins, cinnamon, cloves, lemon rind and the poppy seed. Mix well. Fold in the egg whites, beaten to a light but not too stiff froth. Grease two 9-inch cake-tins and sprinkle with fine breadcrumbs. Divide the mixture in two and bake in a moderate oven for about 1 hour. Use tins with separate bottoms.

Remove from tins and allow to cool. Brush rum over the top of the bottom layer, and the bottom of the top layer. Place one on top of the other. Pile whipped cream on top of the Torte. (Whipped cream can also be spread between the layers if liked.)

MADEIRA CAKE

Sandtorte

$1\frac{1}{2}$ cups butter	2 teaspoons baking powder
$1\frac{1}{2}$ cups sugar	icing sugar
$2\frac{1}{2}$ cups flour or corn-flour	apricot jam
8 eggs, separated	juice and grated rind of $\frac{1}{2}$ lemon
2 tablespoons rum or brandy	1 egg white
chopped nuts	

Cream the butter. Add the sugar and egg yolks alternately. Mix very lightly and well. Sieve the flour and baking powder and a pinch of salt. Add to the butter mixture, with the lemon juice and rum. Stir in the grated rind. Have the egg whites beaten fairly stiffly. Now fold into the mixture. Pour into a round 9-inch cake tin, well buttered and dusted with flour.

Bake for 1 hour in a moderate oven.

Remove from the tin and allow to cool. A loose-bottomed tin should be used, as the cake can be easily removed. Brush the top with warmed apricot jam.

Beat the one egg white very stiffly. Cover the jam with this. Sprinkle with icing sugar and chopped nuts. Put in a cool oven for 20 minutes. Serve with whipped cream.

CHOCOLATE TORTE

Schokoladentorte

6 eggs	$\frac{3}{4}$ cup ground almonds
$\frac{1}{4}$ cup butter	
$\frac{3}{8}$ cup cooking chocolate	$\frac{3}{4}$ cup sugar

Cream the butter and sugar together until light. Separate the yolks and whites of 5 of the eggs. Beat the egg yolks and 1 whole egg together. Stir into the butter and cream mixture. Melt chocolate, add the almonds. Mix and stir into the mixture. Beat the egg whites until stiff but not too stiff. Fold into the mixture as it is now. Pour the mixture into a greased, deep flan-tin and bake in a moderate oven for 1 hour.

Let cool and brush the top with jam sauce, then ice with chocolate icing.

Jam Sauce:

Any jam. Warm the jam. Add a little wine. Allow to cool and brush the top of the cake.

Chocolate Icing:

$\frac{1}{2}$ cup cooking chocolate	4 tablespoons icing sugar
6 tablespoons water	

Melt the chocolate in the water. Add the sugar and cook slowly for about 10 minutes. To test it, put a pair of clean scissors in and open the blades. If it spins a thread between the two, then it is ready. Let it cool, but keep stirring. Spread at once on the cake and smooth with a palette knife.

Serve with whipped cream.

BISCUIT TORTE

Not a biscuit mixture as we know it, but a light cake mixture which can be used for any Torte base, but in this instance it is cut into small fancy shapes.

12 eggs, separated
1 cup fine sugar
any jam

juice and grated rind
of lemon
2 cups flour

Beat the sugar and egg yolks until a light cream. Add the juice and grated rind of lemon. Add the flour little by little, stirring each time. Lastly fold in the egg whites beaten to a stiff froth. Butter a large square tin and dust with fine white breadcrumbs. Bake in a moderate oven for about 1 hour.

When cool cover with chocolate frosting.

Chocolate Frosting:

$\frac{1}{2}$ cup cooking
chocolate
6 tablespoons water

4 tablespoons icing
sugar

Melt the chocolate in the water. Add the sugar and cook slowly for about 10 minutes. If it spins a thread, it is ready for use. Let it cool but keep stirring. Spread at once on the top of the Torte.

When cold this Torte can be cut into small fancy shapes. Each one may be split in two and jam-spread, sandwich fashion. The top can be decorated if preferred.

CHERRY TORTE

Kirschtorte

1 cup butter	2½ cups flour
4 tablespoons light cream	2 egg yolks
2 or 3 drops lemon juice	pinch salt
3 cups stoned cherries	1 egg beaten with water

Put flour into a bowl and cut the butter into it with a knife. Mix the lemon juice with the cream, to sour it. Add the egg yolks and salt to the flour mixture. Stir, and finally add the sour cream until you have a soft and rather crumbly dough. Wrap in a cloth and put in the refrigerator for about 10 minutes. Roll out this now cold dough to about $\frac{3}{8}$ of an inch thick. Place in a large cake-tin, at least 9 inches. Brush with beaten egg and sprinkle with fine white breadcrumbs. Place in the refrigerator for a few more minutes. Remove, and add the cherries. Bake in a moderate oven for about 30 minutes. The cake is only partly baked now. While it is in the oven prepare the filling.

Filling:

2 eggs, separated	2 tablespoons sugar
$\frac{1}{2}$ tablespoon flour	pinch of ground cinnamon
5 tablespoons light cream	juice of $\frac{1}{2}$ lemon

Blend the flour with 1 tablespoon of the cream, until quite smooth. Add the egg yolks and sugar and beat well. Add cinnamon and lemon juice and again beat well to make sure that the sugar is dissolved. Now add the remaining 4 tablespoons of the sour cream and mix thoroughly. Have the egg whites beaten to a light but not too stiff froth. Fold into the mixture last of all. Take the cake from the oven and pour this mixture over it. Return to the oven and bake for 45 minutes at the same temperature.

Serve with whipped cream.

MERINGUE TORTE

Spanische Windtorte

8 egg whites
2 $\frac{1}{4}$ cups fine caster
sugar
 $\frac{1}{2}$ teaspoonful vanilla
essence

2 cups thick cream
Chopped glacé cher-
ries and angelica

This is a Torte entirely made of meringue mixture in four layers. It is difficult to make but well worth the effort. The base is all meringue. The next two layers are rings of meringue the same size laid on top of the base. The last is a lattice work ring covering the whole torte and its contents. To prepare for this, put a cake tin on a sheet of greaseproof paper. Draw round and cut out 4 circles. Leave the first one blank. Draw a line inside the rim about 1 $\frac{1}{2}$ inches on the second and third circles. On the fourth draw a lattice design. This is for the lid. Turn the circles upside down so that the pencil marks will not touch the cake. When you are more experienced it will not be necessary to draw these lines at all.

Whip the egg whites very stiffly. Fold the sugar into this. When the mixture is stiff drop the vanilla essence in and mix well. Spread over the bottom circle about $\frac{1}{2}$ an inch high. Put the remainder into a forcing bag. Pipe the meringue on the next two circles in the outer ring. Pipe the remainder in the lattice pattern on the top one.

Bake at once in a cool oven for 1 hour. Leave in the oven all night before removing.

Filling

Whip the cream very stiffly and add the chopped cherries and angelica. Place the two rings on top of the base. Pile the whipped cream and fruit in the centre and place the lattice lid on top.

PUNCH TORTE

Punschtorte

2 cups fine white self-
raising flour
9 eggs

1 $\frac{1}{4}$ cups sugar
juice and grated rind
of 1 lemon

Separate the yolks and whites of 7 eggs. Beat the 7 egg yolks and the remaining 2 eggs together until they are creamy. Add the sugar gradually. Beat again until it is very light and creamy. Add the lemon rind and juice. Fold in the flour, a little at a time. Beat the egg whites very stiffly. Fold into the mixture. Grease and flour 2 cake-tins fairly deep. Divide the batter between the two.

Bake in a moderate oven for 30 to 35 minutes.

Syrup for flavouring:

$\frac{1}{2}$ cup water
1 tablespoon sugar

3 tablespoons rum

Mix these ingredients together and moisten both pieces of cake, when cool. Spread both layers with raspberry or strawberry jam. Turn the two jam sides together and glaze with rum frosting (page 236).

FONDANT ICING

2 cups fine white sugar	pinch cream of tartar
$\frac{3}{8}$ cup water	

Put the sugar and water into the top part of a double saucepan. Melt gently but do not overheat. Add the cream of tartar. When the icing sticks to the back of a spoon it is ready. If it gets too thick add a few drops more water or lemon juice. As soon as the icing is the right consistency spread it on top of the cake.

ORANGE BUTTER

2 cups thick cream	2 tablespoons water
1 cup icing sugar	grated rind of
4 egg yolks	1 orange

Melt the sugar on a gentle heat mixed with the water until it is quite clear. Cool and beat in the egg yolks and the grated orange rind. Whip the cream stiffly and fold into the mixture. It is now ready for use.

CHESTNUT FILLING

2 cups chestnuts, mashed and sieved	1 cup milk
5 eggs separated	$\frac{1}{4}$ cup butter
	$\frac{1}{2}$ cup sugar

After the chestnuts have been boiled soft and peeled, before mashing, cover with the cup of milk and cook slowly until they are very soft. They will then sieve easily. Cream the butter, add the sugar and egg yolks alternately. Beat well. Beat the whites very stiffly. Add the chestnut mixture to the egg yolk mixture and lastly fold in the whites. It is now ready to use as directed.

CHEESE FILLING

6 eggs, separated	2 tablespoons flour
2 cups cream cheese	2 cups flour
1 cup sugar	1 tablespoon butter

Beat the cheese until soft. Work the flour into it. Warm the butter and beat in alternately with the milk. Beat in the egg yolks and the sugar. When this is all smooth and creamy, fold in the stiffly beaten egg whites. Pour the mixture into the lined tin, or as directed.

MOCHA CREAM

$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup strong black
$\frac{1}{2}$ cup butter	Mocha coffee
3 egg yolks	(coffee cup size)

Beat the egg yolks with the sugar. Add the coffee and stir well. Put in a double boiler and cook until the mixture is like a creamy custard. Allow to cool.

Beat the butter to a cream. Mix this in with the custard. Spread the cream on top of the lower half of the Torte. Place the other half on top. Cover the top and sides with the remainder.

If you can get little imitation coffee beans in chocolate or sweets, they make a nice decoration.

CHOCOLATE FILLING

1 cup grated
chocolate
 $\frac{1}{2}$ cup icing sugar

$\frac{1}{2}$ cup butter
pinch of ground
cinnamon

Warm the butter (do not melt). Beat the butter, chocolate, icing sugar and cinnamon until creamy.

Spread on top of the layers of cake but not on the top one. Cover the top with burnt sugar icing (page 236).

CHOCOLATE ICING OR FROSTING

$\frac{1}{2}$ cup cooking
chocolate
6 tablespoons water

4 tablespoons icing
sugar

Melt the chocolate in water in a gentle heat. Add the sugar and cook slowly for about 10 minutes. To test it, put a clean pair of scissors in and open the blades. If it spins a thread between the two, it is ready. Let it cool slightly, stirring the while. Spread immediately over the cake and smooth with a palette knife. The cake can be placed in a cool oven which has had the heat turned off. This will help to dry the frosting quickly.

Serve with whipped cream.

TRANSPARENT GLAZE

2 tablespoons corn-
flour
2 cups any fruit juice

2 or 3 tablespoons
sugar

Blend the cornflour with a little of the fruit juice. Add the sugar and mix well. Add the remainder of the fruit juice. Boil all together until it becomes thick and clear. Spread this on top of the fruit and leave to set firm.

Serve with whipped cream, either piled on top or placed in a separate bowl.

BUTTER ICING

1 cup icing sugar
2 tablespoons water
1 drop almond
essence

4 egg yolks
1½ cups thick cream

Melt the sugar in the water until quite clear. Do not overheat. When cool, beat in the egg yolks and the almond essence. Whip the cream and fold lastly into the mixture. It is now ready for use and should be of the consistency of butter.

NUT ICING

¾ cup icing sugar
2 tablespoons grated
nuts

5 egg whites

Beat the egg whites to a stiff froth. Then beat the sugar lightly in and add the grated nuts. Spread on top of the Torte. Dust with sifted icing sugar, and place in a cool oven. This will set the icing. Remove from the oven and allow to get quite cool before turning out.

LEMON ICING

1½ cups icing sugar	2 tablespoons lemon
1½ tablespoons water	juice
	grated rind of 1 lemon

Mix all together with a palette knife until it is quite smooth. Spread with the same knife.

RUM FROSTING

1 cup icing sugar	1 tablespoon water
1½ tablespoons rum	

Dissolve the sugar and water over a gentle heat. Add the rum, drop by drop. Keep stirring, until the mixture coats the spoon. Allow to cool, then use immediately as directed.

BURNT SUGAR ICING

Gebrannter Zucker

½ cup white sugar	2 tablespoons water
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Cook the sugar and water in a saucepan until it turns a golden brown. While still warm brush over the cake top, or use as directed.

Beverages

Coffee, of course, is Vienna's great contribution to the world's beverages. She has made it her own. But it was the Turks who gave the Viennese their first taste for it. They left large bags of it behind after a battle! Viennese coffee is infinitely varied — with every kind of cream in every sort of proportion, with chocolate, with liqueur.

Austrian wines are delicious, but there are not enough of them to export. In Vienna, the ancient city vineyards only supplied the wine-loving inhabitants. Many wines from other countries were brought into Vienna from other countries. If you want suitable wines to go with Austrian food, use Hungarian ones, or wines from the Moselle, the Rhineland, or France.

The Punches and bowles are traditional Austrian party-fare, especially the fruit punches, made of seasonal fruit, and the hot punches given to guests on arrival and departure in winter.

The Austrians liked their drinks cold, but never put ice in them.

WHIPPED CREAM COFFEE

Kaffee mit Schlagobers

strong black coffee

cream

sugar

Make some good strong coffee. Whip the cream, allowing a good tablespoon for each cup. Sweeten the cream with a little sugar. Pour the hot black coffee into cups or glasses. Hold a teaspoon face downward over each cup and add the cream, slowly pouring it over the back of the spoon. In this way the cream will remain cold and frothy on top of the coffee. If you wish to add sugar, stir it in before adding the cream.

TURKISH COFFEE

Türkischer Kaffee

FOR 4 SMALL CUPS (DEMITASSE)

1½ cups water

6-8 lumps sugar

4 teaspoons powdered
coffee

In the absence of a real Turkish coffee-pot this coffee can be made in a saucepan. Put the water in a saucepan and bring it to the boil. Add the sugar and allow it to dissolve. Now put in the powdered coffee, and stir. Bring to the boil, taking care to remove it from the heat the moment the coffee reaches boiling-point. Allow it to cool for a few seconds and repeat, again removing it when boiling-point is reached. Yet again bring it to boiling-point, and this time add a teaspoon of cold water. Allow it to settle for 3 minutes, and serve.

KIRSCHWASSER COFFEE

Kaffee mit Kirsch

This coffee is made simply by adding a shot (according to taste) of Kirsch, a brandy distilled from cherries, to a cup of hot black coffee. Kirsch is the speciality of Switzerland, and also of Alsace and the Black Forest.

WHIPPED CREAM CHOCOLATE

Kakao mit Schlagobers

4 tablespoons chocolate powder	1 pint milk 3 tablespoons sugar
$\frac{3}{4}$ cup cream	

Boil the milk and add it gradually to the chocolate powder and the 2 teaspoons sugar. Whip the cream until it is stiff with 1 teaspoon sugar. Put the hot chocolate into cups and serve each cup with a large blob of cream on top.

ORANGE SHERBET

Orangenscherbett

4 SERVINGS

4 oranges	$\frac{1}{4}$ teaspoon lemon extract
$\frac{1}{4}$ cup water	
$\frac{1}{3}$ cup sugar	

Peel 2 oranges, taking care to remove all the white inner skin. Split them into sections and remove the seeds. Sweeten with sugar to taste. Squeeze the juice from the remaining oranges and mix into it the $\frac{1}{3}$ cup of sugar. Heat and stir until the sugar is dissolved. Add water and lemon extract and allow to cool. Put a couple of orange sections in a glass, add 2 teaspoons orange syrup, ice cubes, and fill the glass with soda water.

STRAWBERRY BOWLE

Erdbeerbowle

4 SERVINGS

1 packet frozen strawberries	2 bottles of Rhine wine
$\frac{1}{3}$ cup of sugar	$\frac{1}{2}$ bottle champagne
1 orange	

Place the fruit in a bowl with the orange juice and slivers of orange peel added. Sprinkle with sugar and stir together. Pour on the wine and place in the refrigerator, or on ice, for at least 1 hour. Immediately before serving add the champagne.

ICED PEACH PUNCH

Pfirsichbowle

4 SERVINGS

6 ripe peaches	1 cup sugar
2 bottles Rhine wine	½ bottle champagne

Put the peeled and sliced peaches in a bowl, and sprinkle them with sugar. Pour over them a bottle of Rhine wine and allow to stand for two hours in the refrigerator. Immediately before serving add the rest of the Rhine wine and the champagne. Soda water can be substituted for the champagne, and any white wine can be used if necessary.

ICED PEACH PUNCH

Pfirsichbowle

ANOTHER METHOD

4 SERVINGS

6 ripe peaches	1 cup sugar
1 bottle Rhine wine	1 bottle red wine
½ bottle champagne	

This is made similarly to the previous recipe, with the sole difference that the red wine is used instead of all white.

VANILLA PUNCH

Punsch mit Vanillengeschmack

4 SERVINGS

1 cup sugar	⅓ vanilla pod
3 pints water	2 oranges
½ lemon	¾ cup tea
¼ cup rum	

Chop vanilla pod into small pieces. Add it with the sugar to the water, and cook over a low heat for 30 minutes. Strain off the liquid and add to it the tea and the juices of the oranges and lemon. Heat once more, remove when hot and add the rum. Serve immediately.

NECTAR

Nektar

4 SERVINGS

5 ripe eating apples	1 lemon
1 bottle Rhine wine	½ bottle Champagne
¼ cup sugar	

Peel the apples, core them, and slice them thinly. Place them in a dish and add thin slivers of the lemon peel and the strained juice of the lemons. Sprinkle the sugar over this and pour in half a bottle of wine. Allow to stand for 12 hours. Add the rest of the wine, and just before serving pour in the champagne. Soda water may be used instead of champagne and where necessary any dry white wine can be substituted for the Rhine wine.

GROG

4 SERVINGS

1 pint water	½ cup sugar
½ cup rum	

Bring the water to the boil. Put in the sugar and stir until dissolved. Remove from the heat and add the rum. Serve while hot.

ORANGE AND TEA PUNCH

½ lb. sugar	½ lemon
2 oranges	1 cup rum
1 pint hot tea	

Press the juice from the oranges and lemon and put into a bowl with the sugar and slivers of lemon peel. Allow to stand for 1 hour. Pour on the hot strained tea and heat the whole mixture. Add the rum before serving.

CARDINAL'S CORDIAL

Kardinal

1 bottle sweet white wine	½ lb. lump sugar
orange skin	1 orange
1 cup pineapple juice	ice

Rub the lump sugar well with orange skin and place in a punch bowl with the juice of 1 orange, 1 cup pineapple juice and the white wine. When the sugar has dissolved serve very cold with ice. Half a bottle of white wine and half a bottle of champagne may be used instead of 1 bottle of white wine.

MILK WITH ALMONDS

Mandelmilch

1 cup chopped almonds	3 cups water
1 tablespoon sugar	1 tablespoon orange juice

Stir the chopped almonds into the water until the liquid becomes milky white. Strain the liquid through a cheese cloth. Allow the chopped almonds to dry for short time. Now pound them to a powder. Put this, together with the sugar and orange juice, into the liquid. Serve cold.

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